

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0272397 - SODEXO & BROADCOM		Site Address 1320 RIDDER PARK DR, SAN JOSE, CA 95131		Inspection Date 06/08/2026		Placard Color & Score GREEN 95		
Program PR0412046 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SODEXO AMERICA LLC		Inspection Time 10:45 - 11:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JOSHUA P.				FSC Joshua Powell 12/8/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		X
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Build-up of debris observed on the upper panels inside the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine or as needed.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of debris and grime in the floor sinks located by warewashing and by the walk-in coolers. [CA] Clean and sanitize nonfood contact surfaces as needed to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Food prep unit by pizza oven	39.00 Fahrenheit	
Salmon	Warmer	145.00 Fahrenheit	
Cheese	Walk-in cooler	39.00 Fahrenheit	
Chicken	Warmer	150.00 Fahrenheit	
Salmon	Walk-in cooler for produce	41.00 Fahrenheit	
Liquid egg	Upright reach-in cooler	40.00 Fahrenheit	
Salmon	Warmer near walk-in cooler	147.00 Fahrenheit	
Quat sanitizer	Three compartment sink	300.00 PPM	
Slice cheese	On ice	52.00 Fahrenheit	Subject to time with time log
Beef	Walk-in cooler	38.00 Fahrenheit	
Milk	Reach-in cooler at coffee bar	41.00 Fahrenheit	
Cut tomatoes	On ice	40.00 Fahrenheit	Subject to time with time log
Veggie soup	Soup warmer	155.00 Fahrenheit	
Chicken	Food prep unit by pizza oven	41.00 Fahrenheit	
Rice	Warmer	148.00 Fahrenheit	
Pork	Walk-in cooler	36.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	164.00 Fahrenheit	
Parfait	Open air cooler at coffee bar	40.00 Fahrenheit	
Chickpeas	Food prep unit by pizza oven	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tofu	Walk-in cooler	36.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Paneer	Food prep unit by pizza oven	40.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket by coffee bar	300.00 PPM	
Cheese	Upright reach-in cooler	41.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0159865.

Discussed thawing and air gaps for equipment drain lines with PIC.

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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/22/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

Received By: Joshua P.
General Manager
Signed On: June 08, 2026