

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 FA0291663 - SYNOPSIS PATHLINE CAFE		Site Address 790 N MARY AV, SUNNYVALE, CA 94085		Inspection Date 04/15/2025	
Program PR0437034 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name COMPASS ONE, LLC		Inspection Time 10:30 - 11:00
Inspected By JENNIFER RIOS	Inspection Type RISK FACTOR INSPECTION	Consent By MARC SANTOS	FSC		

RISK FACTORS AND INTERVENTIONS				IN	OUT		COS/SA	N/O	N/A	PBI
					Major	Minor				

GOOD RETAIL PRACTICES								OUT	COS

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Time as a public health control guidelines outlined in the cafe protocol were not being followed. Logs for time and temperatures when food was set out for service were not completed for salad bar or front service bar. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] TPHC forms completed.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Upon arrival, observed three employees in the front service area eating food. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee using their phone while wearing gloves in the food preparation area. Employee placed phone back in pocket and then removed gloves to continue preparing food or touching food preparation equipment. Employee did not wash their hands before returning to food preparation. [CA] Hands must be washed after removing gloves and placing new gloves on after touching personal items.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water in restroom measured 115F. [CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Salmon	Walk in fridge	40.00 Fahrenheit	
Zucchini	Walk in fridge	39.00 Fahrenheit	
Chicken	Walk in fridge	79.00 Fahrenheit	Cooked 1 hour prior
Hot water	Mechanical warewash	160.00 Fahrenheit	
Pasta	Walk in fridge	39.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Warm water	Restroom handwash	115.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Refer to CO0156620

OFFICIAL INSPECTION REPORT

Facility FA0291663 - SYNOPSIS PATHLINE CAFE	Site Address 790 N MARY AV, SUNNYVALE, CA 94085	Inspection Date 04/15/2025
Program PR0437034 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name COMPASS ONE, LLC	Inspection Time 10:30 - 11:00

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 **4/29/2025**. 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: Marc Santos
Executive Chef

Signed On: April 15, 2025