

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 FA0252220 - SUN CAFE - THOMAS CUISINE		Site Address 3000 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 02/25/2026		Placard Color & Score GREEN 89		
Program PR0367069 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THOMAS MANAGEMENT LLC		Inspection Time 10:00 - 12:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CODY ANDERSON				FSC Cody Anderson 10/21/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
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	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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MAJOR:

1) Steamer table at mexican station measured to have:

-Falafel at 128F

Container observed to be double contained. Per operator steam table stocked about 1 hour prior.

2) Bottles of house made sauces containing buttermilk measured to be 54F in prep cooler by grill station

Poke prep cooler measured to have:

-Cut tomatoes at 43F

-Edamame at 43F

-House made creamy siracha sauce at 52F

-Raw salmon at 44F

-Raw tuna at 43F

Containers observed to be double contained at time of inspection.

Per operator cooler was stocked about 45 minutes prior.

MINOR:

1) Pans on grill measured to have:

-Chicken tenders at 132F

[CA] Keep all PHFs at 41F and below for cold holding OR at 135F and above for hot holding.

[COS]

Hot foods were put on TPHC. They were labeled with time such that hot PHFs shall be served by 2:30PM (4 hours after initial reheating) or shall be discarded. Operator shall provide inspector with SOPs for using Time as a Public Health Control (TPHC) including how time is tracked for for each PHFs (ex: schedule, timer, labels, logs, etc). TPHC SOPs shall also include discard step and ensure batches are not mixed and new utensils/containers will be provided.

Operator added ice to bottles and double contained PHFs in prep cooler. Per operator he will purchase more rails to allow for containers be suspended in insert portion of prep cooler.

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Raw fish shall be frozen before, during, and after ROP(reduced oxygen packaging). [CA]

Unseal bags of frozen raw fish prior to thawing. [COS] Bags of fish were unsealed.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cheese	1 door upright cooler by side door	41.00 Fahrenheit	
Raw salmon	Poke prep cooler	44.00 Fahrenheit	
Pinto beans	Mexican station steam table	139.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Fries	Cooler freezer upright combo	151.00 Fahrenheit	
Chicken wings	Grill station steam table	159.00 Fahrenheit	
Cut tomatoes	Poke prep cooler	43.00 Fahrenheit	
Chicken tenders	Containers on grill	132.00 Fahrenheit	
Carnitas	Mexican station steam table	152.00 Fahrenheit	
Rice	Upright warmer	161.00 Fahrenheit	
Tofu	Mexican station steam table	143.00 Fahrenheit	
Sour cream	2 door upright by mexican station	39.00 Fahrenheit	
Butter milk	Walk in cooler	39.00 Fahrenheit	
Grilled chicken	Grill station steam table	156.00 Fahrenheit	
Rice	Mexican station steam table	142.00 Fahrenheit	
Veggie pattie	Grill station steam table	142.00 Fahrenheit	
Tofu	Hot water bath on grill	156.00 Fahrenheit	
Popcorn chicken	Containers on grill	134.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Raw beef	Walk in cooler	37.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Cut tomatoes	2 door upright by mexican station	39.00 Fahrenheit	
Cheese	Walk in cooler	39.00 Fahrenheit	
Pulled pork	Hot water bath on grill	149.00 Fahrenheit	
Hummus	2 door upright cooler by back prep area	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Creamy sauce	Poke prep cooler	43.00 Fahrenheit	
Falafel	Mexican station steam table	128.00 Fahrenheit	

Overall Comments:

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 **3/11/2026**. 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: Cody Anderson
PIC

Signed On: February 25, 2026