

# 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

<b>Facility</b> FA0303044 - ADOBE NORTH TOWER - L7 FOOD HALL		<b>Site Address</b> 333 W SAN FERNANDO ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 09/21/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>98</b> </div>		
<b>Program</b> PR0445392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> BON APPETIT MANAGEMEN		<b>Inspection Time</b> 13:00 - 15:30			
<b>Inspected By</b> OBBY SHEHADEH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> STEVE DAVIS				<b>FSC</b> SHEENA CABRALES 02/21/2028

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						S
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						
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						S
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		

# OFFICIAL INSPECTION REPORT

Facility FA0303044 - ADOBE NORTH TOWER - L7 FOOD HALL	Site Address 333 W SAN FERNANDO ST, SAN JOSE, CA 95113	Inspection Date 09/21/2023
Program PR0445392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BON APPETIT MANAGEMENT CO	Inspection Time 13:00 - 15:30
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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Bowls used to scoop bulk items, bowls left in bulk containers.**

**[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Beef, Mashed potatoes	hot holding--RETRO	137.00 Fahrenheit	
tomatoes, cheese	walk-in cooler--SALAD	39.00 Fahrenheit	
sandwiches, yogurt	grab-n-go unit--PANTRY	40.00 Fahrenheit	
hot water	3-compartment sinks	120.00 Fahrenheit	
high temperature dishwasher	main kitchen, press station	160.00 Fahrenheit	
salmon	2-door refrigerator--RETRO	51.00 Fahrenheit	TPHC
raw meat	walk-in freezer	1.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
fries	single-door freezer--RETRO	1.00 Fahrenheit	
chicken	prep unit--SALAD	50.00 Fahrenheit	TPHC
milk	2-door undercounter refrigerator--PRESS	38.00 Fahrenheit	
raw meat, rice	walk-in cooler	39.00 Fahrenheit	
quat sanitizer	3-compartment sink. sanitizer buckets	200.00 PPM	

### Overall Comments:

**Point of Contact for Security: Steve Davis**

**Stations on Floor: Main Kitchen, NOPAL, RETRO, SALAD, HEARTH, AQUA, PANTRY, PRESS**

**Each station may require separate permits, further research will be conducted.**

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 **10/5/2023**. 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.

# OFFICIAL INSPECTION REPORT

Facility FA0303044 - ADOBE NORTH TOWER - L7 FOOD HALL	Site Address 333 W SAN FERNANDO ST, SAN JOSE, CA 95113	Inspection Date 09/21/2023
Program PR0445392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BON APPETIT MANAGEMENT CO	Inspection Time 13:00 - 15:30

## 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: Steve Davis  
General Manager  
Signed On: September 21, 2023