

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 FA0303896 - AMAZON BON APPETIT - COFFEE		Site Address 3075 OLCOTT ST, SANTA CLARA, CA 95054		Inspection Date 05/07/2026		Placard Color & Score GREEN 93		
Program PR0446597 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name BON APPETIT MANAGEMEN		Inspection Time 13:40 - 14:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CATALINA ONOFRE				FSC Lenette Mandella 08/16/2026

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	
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		X
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		X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cilantro rice in drawer warmer measured to be 133F and was delivered at 11:45AM .
Drawer observed to be kept open to accommodate handle of spoon. [CA] Keep drawer close to maintain temperature in unit. [COS] Cilantro rice shall be kept until the end of lunch service and must be discarded at end of the service period (11:45AM - 2:00PM)

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Unapproved countertop fryer observed at coffee bar behind soup wells. Facility does not have ventilation hood and cannot install fryer. [CA] Remove cooking equipment. Ensure all new cooking equipment is submitted to this Agency for approval prior to installation.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth at coffee bar observed to be in 0ppm sanitizer solution.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash sinks	100.00 Fahrenheit	
Beans	Drawer warmer	139.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Milk	2 door cooler to side of coffee counter	45.00 Fahrenheit	NOTE: All dairy in this cooler was pasteurized and seal had not been opened.
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Paneer curry	Steam table	140.00 Fahrenheit	
Milk	Cooler under espresso machine	40.00 Fahrenheit	
Chlorine	under the counter dishwasher	100.00 Fahrenheit	
White rice	Drawer warmer	147.00 Fahrenheit	
Enchiladas	Drawer warmer	142.00 Fahrenheit	
Spanish rice	Drawer warmer	133.00 Fahrenheit	
Counter top warmer	Enchiladas	138.00 Fahrenheit	
Half and half	1 door cooler to side of coffee counter	40.00 Fahrenheit	
Mushroom cream beef soup	Soup well	157.00 Fahrenheit	

Overall Comments:

NOTE: Facility gets prepackaged hot and cold foods daily at around 11:45AM and food is dispensed between 12:00PM and 2:00PM. Facility provided receiving logs with time of food delivery and temperature of delivered foods. Per operator if hot food is delivered out of temperature, food is reheated in small autosham oven and then placed on to hot holding line. Per chef, food is kept hot and any untouched full trays of food will be donated and all food that has been used for serviced is discarded. Per operator donated food is kept in warmers until pick up and cool down at a different Amazon facility kitchen (FA0270291 at 1140 Enterprise Wy).

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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 5/21/2026. 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: Catalina Onofre
Manager

Signed On: May 07, 2026