

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 FA0288097 - AMAZON BON APPETIT MAIN KITCHEN		Site Address 905 11TH AV, SUNNYVALE, CA 94089		Inspection Date 01/29/2026		Placard Color & Score GREEN 86		
Program PR0432273 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:00 - 12:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JEFF WEXLER				FSC Jeff Wexler 7/6/29

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	X			S
K07	Proper hot and cold holding temperatures		X		X			
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						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		
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: *Cooked chicken in container sitting by the wok station is measured at 98F. Per employee, the chicken was prepared an hour ago. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding held at or above 135F.*

[COS] *The chicken will be subject to time and discarded if not used within the next 3 hours.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink located nearest the office did not have single-use paper towels available. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required.*

Other handwash sinks were available nearby.

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

Inspector Observations: *1) Hot water at the three compartment sink was measured at a maximum of 116F.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

2) Hot water at the handwash sink with a mixing valve located near the dishwasher measured at 114F. [CA] Handwash sinks with a mixing valve where the water temperature is not readily adjustable shall have hot water measured between 100F and 108F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Tofu	Reach-in cooler	38.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Cut tomatoes	Reach-in cooler	39.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Pork	By walk-in cooler	168.00 Fahrenheit	
Pork belly	Walk-in cooler	40.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	162.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher at dishwasher	165.00 Fahrenheit	
Calzone	Warmer	146.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked veggie	Warmer	148.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Sausage	Walk-in cooler	38.00 Fahrenheit	
Hummus	Reach-in cooler	37.00 Fahrenheit	
Cooked chicken	By wok station	98.00 Fahrenheit	
Cheese	Walk-in cooler	40.00 Fahrenheit	

Overall Comments:

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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 2/12/2026. 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: Jeff Wexler
Manager
Signed On: January 29, 2026