

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 FA0252918 - AMAZON SJC 44 CAFE		Site Address 4980 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 06/11/2026		Placard Color & Score GREEN 93		
Program PR0368185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:40 - 11:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PARKER KADOTANI				FSC Parker Kadotani 1/13/2028

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						S
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						
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		X
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		X
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

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: Salad bar measured to have:

-Hard boiled eggs at 46F

-White Cheese at 46F

-Shredded yellow cheese at 45F

-Cut tomatoes at 44F

Ice bath observed to only maintain contact at bottom of container. Per operator, salad bar items are taken back and kept in cooler for next day use.

[CA] When using ice bath, ensure ice and water level submerges sides of PHFs to ensure PHFs are at 41F and above.

[COS] Salad bar observed to have been set up about 20 minutes prior to measurements. Operator added more ice to get ice water level partially submerging sides

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Bread at soup station observed to be kept for self service requires a sneezeguard. [CA] provide sneeze guard for soup stickers.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Warewash machine door observed to be not closing properly and cardboard is used to wedge in door to prevent door popping open. [CA] Repair dish washing machine and maintain in good function.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Paneer curry	Delivery hot box	165.00 Fahrenheit	
Chicken wings	Grab n go hot box	102.00 Fahrenheit	
Chicken wings	Delivery hot box	140.00 Fahrenheit	
Roast beef	Back upright hot box	40.00 Fahrenheit	
Black bean burger	Grab n go hot box	89.00 Fahrenheit	Per operator case is on TPHC and service is only used 11:00=2:30
Curry	Delivery hot box	1,578.00 Fahrenheit	
Cheese crumble	Back upright hot box	40.00 Fahrenheit	
Han	Back upright hot box	41.00 Fahrenheit	
Cheese	Salad ice bath	45.00 Fahrenheit	
Skliced tomatoes	Back upright hot box	41.00 Fahrenheit	
Cut tomaotes	Salad ice bath	45.00 Fahrenheit	
Eggs	Salad ice bath	44.00 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 **6/25/2026**. 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: Parker Kadotani
PIC
Signed On: June 11, 2026