

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 FA0254781 - DINING COMMONS	Site Address 390 S 8TH ST, SAN JOSE, CA 95112	Inspection Date 11/14/2025
Program PR0371862 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name COMPASS GROUP USA, INC	Inspection Time 12:20 - 13:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By LYNETTE JUDD

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/12/2025

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

Compliance of this violation has been verified on: 11/14/2025

Cited On: 11/12/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 11/14/2025

Cited On: 11/12/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 11/14/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Sliced Turkey	Walk in Cooler - Meat	40.00 Fahrenheit	
Water	Handwash Sink - Kitchen	100.00 Fahrenheit	
Water	Handwash Sink - Sono	100.00 Fahrenheit	
Turkey Legs	Walk in Cooler - Meat	40.00 Fahrenheit	
Water	Handwash Sink - Flour and Sauce	100.00 Fahrenheit	
Chicken Wings	Walk in Cooler - Meat	30.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection:

Observations:

K07: All food was in an appropriate time and temperature relationship.

K08: TPHC time logs were being maintained appropriately. Per PIC, they have conducted additional trainings to staff.

K21: Spoke with Carlos, from SJSU, and he stated they have gotten both boilers to work with the second being redundant. Hot water was observed throughout the facility.

Continue to correct any and all pending violations.

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 **11/28/2025**. 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.

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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: Sheyla
Assistant Director

Signed On: November 14, 2025