

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 FA0205207 - SJSU STUDEN UNION - STARBUCKS		Site Address 390 S 8TH ST, SAN JOSE, CA 95112		Inspection Date 12/05/2024		Placard Color & Score GREEN 96		
Program PR0422831 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name COMPASS GROUP USA, INC		Inspection Time 15:40 - 16:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JASMINE				FSC Jasmine Flores 02/11/2028

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						S
K07	Proper hot and cold holding temperatures	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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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 FA0205207 - SJSU STUDEN UNION - STARBUCKS	Site Address 390 S 8TH ST, SAN JOSE, CA 95112	Inspection Date 12/05/2024
Program PR0422831 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name COMPASS GROUP USA, INC	Inspection Time 15:40 - 16:30
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

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:

- 1. In the back of house area, near the mop sink and locker area, the upright cooler is in disrepair and not working.*
- 2. In the back of house area, at the ware washing area, the undercounter dishwasher is in disrepair. Per PIC, they have a work order in as it is not reaching minimum temperatures to sanitize.*
- 3. One of the self-service open air coolers located in the front of the facility is in disrepair and not working. Per staff they have plans to remove the cooler from the facility.*

[CA] Ensure to maintain all equipment clean and in good repair. Repair, replace, remove, or service equipment.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

In the back of house area, at the floor sink under the three compartment sink, there is a red hose leading directly into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Breakfast Sandwich	Undercounter Cooler	39.00 Fahrenheit	IR
Water	Three Compartment Sink	130.00 Fahrenheit	
Ambient Air	Single Door Upright Freezer	9.00 Fahrenheit	IR
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Milk	Undercounter Cooler	36.00 Fahrenheit	
Milk	Undercounter Cooler	35.00 Fahrenheit	
Water	Hand Wash Sink	100.00 Fahrenheit	
Breakfast Sandwich	Two Door Upright Cooler	32.00 Fahrenheit	IR

Overall Comments:

Notes:

- Per PIC, they have plans to remodel the front of house by expanding the coffee bar area and adding equipment. A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

- Per PIC, they had issues with all of the floor sinks over flowing last week. Per Jasmine they had to self - close for multiple days and had it repaired over the recent break. No evidence of back flow observed during inspection.

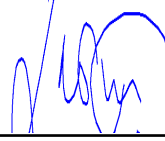
OFFICIAL INSPECTION REPORT

Facility FA0205207 - SJSU STUDEN UNION - STARBUCKS	Site Address 390 S 8TH ST, SAN JOSE, CA 95112	Inspection Date 12/05/2024
Program PR0422831 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name COMPASS GROUP USA, INC	Inspection Time 15:40 - 16:30

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 **12/19/2024**. 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: Jasmine
Assistant Director
Signed On: December 05, 2024