

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 FA0276705 - BA GALAXY - CAFE		Site Address 645 CLYDE AV 2, MOUNTAIN VIEW, CA 94043		Inspection Date 06/04/2026		Placard Color & Score GREEN 97		
Program PR0418030 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:20 - 12:20			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By GLENN				FSC Glenn Christiansen 02/05/2027

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						
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		

OFFICIAL INSPECTION REPORT

Facility FA0276705 - BA GALAXY - CAFE	Site Address 645 CLYDE AV 2, MOUNTAIN VIEW, CA 94043	Inspection Date 06/04/2026
Program PR0418030 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BON APPETIT MANAGEMENT CO	Inspection Time 10:20 - 12:20
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

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

Inspector Observations: Handwash sink in warewash area has an automatic mixing valve that reaches 120F well before you can finish handwashing thoroughly.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	walk-in	37.00 Fahrenheit	
beef	walk-in	39.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
goat	walk-in	36.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
eggs	walk-in	36.00 Fahrenheit	
cooked tri tip	prep table	100.00 Fahrenheit	cooling and slicing
warm water	handwash sinks	100.00 Fahrenheit	
prep insert	salsa	39.00 Fahrenheit	
broth	cookline	200.00 Fahrenheit	
quat	sanitizer bucket	200.00 PPM	
bean sprouts	walk-in	36.00 Fahrenheit	
ambient	one door upright	39.00 Fahrenheit	
stir fry	cookline	185.00 Fahrenheit	
temperature	dishwasher	161.00 Fahrenheit	
yogurt	2-door reach-in	40.00 Fahrenheit	
beef	hot holding	145.00 Fahrenheit	
cracked eggs	prep table	45.00 Fahrenheit	diligent prep
quat	3-comp sink	200.00 PPM	

Overall Comments:

report emailed to glenn.christiansen@cafebonappetit.com

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 **6/18/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0276705 - BA GALAXY - CAFE	Site Address 645 CLYDE AV 2, MOUNTAIN VIEW, CA 94043	Inspection Date 06/04/2026
Program PR0418030 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BON APPETIT MANAGEMENT CO	Inspection Time 10:20 - 12:20

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: Glen
Chef
Signed On: June 04, 2026