

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 FA0206556 - ANALOG DEVICES INC		Site Address 160 RIO ROBLES, SAN JOSE, CA 95134		Inspection Date 01/14/2025	
Program PR0306122 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ANALOG DEVICES INC		Inspection Time 10:00 - 12:30
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By FRONT DESK	FSC Watson Lam 06/20/2027		

Placard Color & Score
GREEN
94

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						
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: No soap dispenser at handwash sink next to three compartment sink. Another handwash station with soap available nearby. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Note: PIC showed new soap dispenser that will be installed.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Clean, wet containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
roast beef sandwich	self-service sandwich ice bath	62.00 Fahrenheit	TPHC
chicken	self-service salad ice bath	43.00 Fahrenheit	prep
quat	three compartment sink	200.00 PPM	
chicken	upright hot hold unit	135.00 Fahrenheit	
rice	upright hot hold unit	143.00 Fahrenheit	
veggie base sauce	service line - middle	163.00 Fahrenheit	
chicken salad	self-service sandwich ice bath	43.00 Fahrenheit	prep
chicken	walk in cooler - right	60.00 Fahrenheit	prep
alfredo sauce	walk in cooler - right	41.00 Fahrenheit	
pepperjack cheese	self-service sandwich ice bath	44.00 Fahrenheit	prep
turkey	oven	182.00 Fahrenheit	
black beans	service line - middle	135.00 Fahrenheit	
tuna	self-service salad ice bath	45.00 Fahrenheit	prep
par-cooked celery	service line - middle	53.00 Fahrenheit	prep
quat	wiping cloth bucket	200.00 PPM	
fries	reach in freezer - grill	25.00 Fahrenheit	IR
sausage	upright cooler - middle	41.00 Fahrenheit	
tomatoes	service line - poke	45.00 Fahrenheit	prep
sliced cheese	walk in cooler - left	41.00 Fahrenheit	
roast beef	self-service sandwich ice bath	41.00 Fahrenheit	
beef patty	reach in cooler - grill	41.00 Fahrenheit	
salmon	reach in cooler - poke	41.00 Fahrenheit	
sliced turkey	self-service sandwich ice bath	45.00 Fahrenheit	prep
hot water	handwash sinks	100.00 Fahrenheit	
cheese	inserts - grill	41.00 Fahrenheit	
chicken pizza	walk in cooler/freezer	41.00 Fahrenheit	
chicken	self-service sandwich ice bath	45.00 Fahrenheit	prep
carnitas	service line - middle	142.00 Fahrenheit	
tomatoes	inserts - grill	41.00 Fahrenheit	
high temperature sanitizer	warewash machine	165.00 Fahrenheit	
mayonaise	self-service sandwich ice bath	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
blue cheese	self-service salad ice bath	41.00 Fahrenheit	
egg salad	self-service sandwich ice bath	41.00 Fahrenheit	
veggie patty	walk in cooler/freezer	-10.00 Fahrenheit	IR
noodles	upright cooler - middle	41.00 Fahrenheit	
chicken	walk in cooler - right	62.00 Fahrenheit	prep
shredded cheese	walk in cooler - left	41.00 Fahrenheit	
tuna	walk in cooler - right	46.00 Fahrenheit	prep
sour cream	service line - middle	41.00 Fahrenheit	
veggie patty	inserts - grill	41.00 Fahrenheit	

Overall Comments:

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 **1/28/2025**. 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: Jose Marquez
PIC

Signed On: January 14, 2025