

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 FA0308382 - INTUITIVE SURGICAL - B110 CAFE - SERVERY		Site Address 950 KIFER RD, SUNNYVALE, CA 94086		Inspection Date 02/26/2025		Placard Color & Score GREEN 97		
Program PR0452191 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, INC		Inspection Time 09:35 - 11:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By KEVIN FONG				FSC Kevin Fong 12/26/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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		
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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the produce walk in cooler, grilled ginger and onions observed cooling in a deep, covered container. Per operator, food items were removed from temperature control 45 minutes prior.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.*

Approved cooling methods include:

- 1) *Placing the food in shallow pans*
- 2) *Separating the food into thinner or smaller portions.*
- 3) *Using rapid cooling equipment (Ex. blast chiller)*
- 4) *Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) *Adding ice as an ingredient.*
- 6) *Using ice paddles*
- 7) *Using an ice bath and stirring frequently*
- 8) *Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

Properly store cooling foods in such a way to allow proper air flow.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium	sanitizer buckets, 3 comp sink	200.00 PPM	
grilled ginger and onions	produce walk in cooler	63.00 Fahrenheit	improper cooling
wheat noodles	hot holding	90.00 Fahrenheit	on TPHC
water	janitorial sink	120.00 Fahrenheit	
cilantro sour cream	2 door undercounter cooler	41.00 Fahrenheit	IR
water	coffee station handwash sink	100.00 Fahrenheit	
chicken and potato chowder	warmer	178.00 Fahrenheit	
black beans	walk in cooler	40.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
whole milk	coffee station undercounter cooler	38.00 Fahrenheit	IR
water	2 comp prep sinks	120.00 Fahrenheit	
raw flank steak	3 door undercounter cooler	40.00 Fahrenheit	
salsa	3 door undercounter cooler	39.00 Fahrenheit	
rice	hot holding	149.00 Fahrenheit	
water	high temp dishwashers	160.00 Fahrenheit	160-162F
beef tendon	sheet pan	71.00 Fahrenheit	diligent prep
whole milk	walk in cooler	40.00 Fahrenheit	IR
impossible burger patty	drawer cooler	39.00 Fahrenheit	
roasted garlic	walk in cooler	40.00 Fahrenheit	
quaternary ammonium	coffee station sanitizer bucket	200.00 PPM	
chicken broth	hot holding	142.00 Fahrenheit	

Overall Comments:

Facility uses a TPHC log for a variety of lunch food items. Lunch service hours are: 9:30am - 1:30pm. All leftover food items are

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discarded. TPHC form filled during inspection.

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 3/12/2025. 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.

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: Aleksander Voronin
workplace program manager

Signed On: February 26, 2025