

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 STUDENT UNION - MAIN KITCHEN	Site Address 390 S 8TH ST, SAN JOSE, CA 95112	Inspection Date 10/23/2025
Program PR0300882 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name COMPASS GROUP USA, INC	Inspection Time 15:00 - 16:30
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JUAN VALENCIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

- Observed an excessive amount of rodent droppings on each level at the last storage rack near the walk in freezer. Both old and fresh droppings were found. Evidence of gnawing on a plastic lid and cardboard boxes were also observed. A small but long storage area was observed to be next to the walk in freezer with several unused items (old paint cannisters, numerous closed boxes, and an open box of absorbent socks). Per staff, they had cleaned droppings the day before (10/22/2025)

2. Photographs: Taken for documentation purposes.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

[SA] The affected area is downstairs at the receiving area of the building. The storage area and walk in refrigeration units are physically separate from the rest of the facility upstairs. Area is able to be isolated so as to not immediately and physically impact on going operation of the facility. Facility removed essential items from the storage area and walk in units to cease use until infestation is abated and an Environmental Health permit is issued to the storage area. Submit application for a permit within 24 hours.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection conducted due to major violation noted during routine inspection of PR0415599 - Halal Shack.

Observations:

Previous observation of old rodent droppings in the downstairs receiving and storage area were still present. Fresh droppings, gnawing, and nesting were observed.

10/07/2025 - Numerous old rodent droppings were observed in the storage area and the storage room during the routine inspection.

10/08/2025 - Facility was serviced by Orkin pest control. Pest control report stated no activity was present. At follow up inspection some old rodent droppings were still observed. Facility was instructed to clean up the droppings and submit proof of corrections. Space to be observed at future routine inspections of Student Union programs.

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10/10/2025 - Facility provided proof of corrections along with confirmation of cleaning the areas via email.

10/21/2025 - Storage area was observed while conducting routine inspection for PR0422831 - Starbucks. No new vermin activity was observed.

10/23/2025 - Observed an excessive amount of rodent droppings on each level at the last storage rack near the walk in freezer. Both old and fresh droppings were found. Evidence of gnawing on a plastic lid and cardboard boxes were also observed. A small but long storage area was observed to be next to the walk in freezer with several unused items (old paint cannisters, numerous closed boxes, and an open box of absorbent socks). Per staff, they had cleaned droppings the day before (10/22/2025)

Main Kitchen Storage and Receiving Area to cease use until a Facility Evaluation packet is submitted and a separate permit is issued to the storage areas per Santa Clara County Ordinance CHAPTER II. ENVIRONMENTAL HEALTH PERMITS AND FEES ARTICLE 1. GENERAL Sec. B11-25. Multiple activities.

Main Kitchen Storage and Receiving Area:

- Large open room with warehouse racks and two walk in freezers.

- Large closed room with quarry tiling and walk in cooler.

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 **11/6/2025**. 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: Maria
Director of Dining Services
Signed On: October 23, 2025