

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 FA0253887 - GOOGLE - MAT-1- THE GREAT OUTDOORS		Site Address 1184 MATHILDA AV, SUNNYVALE, CA 94089		Inspection Date 12/08/2025	
Program PR0369927 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GOOGLE LLC		Inspection Time 13:00 - 14:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By NICO	FSC Deandre Anderson 08/16/2029		

Placard Color & Score GREEN 87

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						
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured chicken noodle soup in the self-service soup well from 125-135F. Per PIC, soup was transferred to soup well for service (less than 1 hour prior to temperature measurement.) [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Chicken noodle soup was voluntarily discarded and replaced.

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: At the handwash sink nearby the front griddle and cook line, measured the maximum water temperature at 60F. At the handwash sink nearby the back cook line, measured the water temperature from 100-118F. Handwash sinks are not adjustable and only operable by knee pedal. [CA] Water shall be consistently supplied at a temperature of 100-108°F from the faucet at handwash sinks. [COS] Handwash sinks were adjusted during inspection.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed gap in the ceiling above the mechanical dishwasher. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken soup	soup well (salad bar)	162.00 Fahrenheit	
broccoli	hot holding cabinet	110.00 Fahrenheit	TPHC
water	preparation sinks	120.00 Fahrenheit	
cut tomato	service line (salad bar)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
water	handwash sinks	60.00 Fahrenheit	60-118F. See violation K21.
tofu	walk-in cooler (3)	60.00 Fahrenheit	Cooling
pepperoni	2-door preparation unit (pizza)	41.00 Fahrenheit	
cut melon	walk-in cooler (1)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
rice	service line	154.00 Fahrenheit	TPHC
raw meat	walk-in cooler (2)	41.00 Fahrenheit	
baked chicken	preparation counter	177.00 Fahrenheit	Final cooking temperature
final rinse	high temperature dishwasher	168.00 Fahrenheit	
mushrooms	walk-in cooler (1)	48.00 Fahrenheit	Cooling
chicken	hot holding cabinet	148.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 PPM	
pizza	service line (pizza bar)	167.00 Fahrenheit	
milk	walk-in cooler (3)	41.00 Fahrenheit	

Overall Comments:

Facility utilizes TPHC for most items on the service line. Verified TPHC and cooling logs during inspection.

Verified facility has a dairy license for soft serve machine (expiration: 12/31/2025).

Facility operates from 11:30 AM - 1:30 PM for lunch service.

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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 **12/22/2025**. 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: Nico Valdovinos
Executive Chef

Signed On: December 08, 2025