

# 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

|                                                                                  |  |                                                             |                                            |                                      |                                         |                                                                                                                                                                                                  |  |                                        |
|----------------------------------------------------------------------------------|--|-------------------------------------------------------------|--------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0212017 - NVIDIA CORPORATION - BUILDING R CAFE              |  | <b>Site Address</b><br>2880 SCOTT BL, SANTA CLARA, CA 95050 |                                            | <b>Inspection Date</b><br>10/06/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">95</div> |  |                                        |
| <b>Program</b><br>PR0306058 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                             | <b>Owner Name</b><br>BON APPETIT MANAGEMEN |                                      | <b>Inspection Time</b><br>11:10 - 12:45 |                                                                                                                                                                                                  |  |                                        |
| <b>Inspected By</b><br>THAO HA                                                   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                            | <b>Consent By</b><br>JB BORAL        |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Matthew Brady<br>08/09/2027 |

  

| 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  |       |       |        |     |     |     |
| 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     | 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  |       |       |        |     |     |     |
| 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                    |     | X   |
| 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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|                                                                           |                                                      |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0212017 - NVIDIA CORPORATION - BUILDING R CAFE              | Site Address<br>2880 SCOTT BL, SANTA CLARA, CA 95050 | Inspection Date<br>10/06/2026    |
| Program<br>PR0306058 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>BON APPETIT MANAGEMENT CO              | Inspection Time<br>11:10 - 12:45 |
| 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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: 1) Prep cooler insert by burger station measured to have:**

**-Diced tomatoes at 45F**

**-Cut tomatoes at 45F**

**-Burger sauce at 45F**

**Reach in portion of cooler measured to have PHFs at 41F and below.**

**[CA] Keep PHFs at 41F and below for cold holding.**

**[COS] PHFs were stocked at 10:30AM per operator. PHFs shall be kept until the end of lunch at 2:00PM and then discarded, along with other PHFs on TPHC.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Grab n go cooler in front area measured to have ambient temperature at 50F and have back of cooler partially frozen. Dairy in cooler measured to be 40F and below.**

**[CA] Keep coolers in good repair. Defrost cooler.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item            | Location                 | Measurement       | Comments |
|-----------------|--------------------------|-------------------|----------|
| Quat ammonia    | 3-comp sink              | 200.00 Fahrenheit |          |
| Diced chicken   | Walk in cooler           | 39.00 Fahrenheit  |          |
| Milk            | Service area grab n go   | 39.00 Fahrenheit  |          |
| Diced tomatoes  | Prep cooler insert       | 45.00 Fahrenheit  |          |
| Black beans     | Upright warmer           | 163.00 Fahrenheit |          |
| Sliced cheese   | Back area upright cooler | 41.00 Fahrenheit  |          |
| Ham             | Prep cooler reach in     | 41.00 Fahrenheit  |          |
| Mango lassi     | Grab n go upright cooler | 40.00 Fahrenheit  |          |
| Suace           | Prep cooler reach in     | 41.00 Fahrenheit  |          |
| Milk            | Back area upright cooler | 42.00 Fahrenheit  |          |
| Rinse cycle     | under counter dishwasher | 160.00 Fahrenheit |          |
| Taco meat       | Steam table              | 152.00 Fahrenheit |          |
| Meat            | Upright warmer           | 152.00 Fahrenheit |          |
| Sliced cheese   | Walk in cooler           | 39.00 Fahrenheit  |          |
| Corn            | Ice bath                 | 34.00 Fahrenheit  |          |
| Cooked fish     | Out of oven              | 155.00 Fahrenheit |          |
| Hot water       | 3-comp sink              | 120.00 Fahrenheit |          |
| Rice            | Steam table              | 162.00 Fahrenheit |          |
| Cooked fish     | Walk in cooler           | 41.00 Fahrenheit  |          |
| Sandwich        | Grab n go upright cooler | 40.00 Fahrenheit  |          |
| Burger sauce    | Prep cooler insert       | 45.00 Fahrenheit  |          |
| Burger patty    | Drawer cooler            | 40.00 Fahrenheit  |          |
| Half and half   | Service area grab n go   | 36.00 Fahrenheit  |          |
| Warm water      | Handwash sink            | 100.00 Fahrenheit |          |
| Sliced tomatoes | Prep cooler insert       | 45.00 Fahrenheit  |          |

### Overall Comments:

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|                                                                                  |                                                             |                                         |
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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 **10/20/2026**. 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.

## Legend:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



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**Received By:** JB Boral  
Manager  
**Signed On:** October 06, 2026