

**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> FA0301661 - NVIDIA CORPORATION - VOYAGER CAFE		<b>Site Address</b> 2888 SAN TOMAS EX, SANTA CLARA, CA 95050		<b>Inspection Date</b> 05/06/2026	
<b>Program</b> PR0443092 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> BON APPETIT MANAGEMEN		<b>Inspection Time</b> 14:05 - 16:45
<b>Inspected By</b> THAO HA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JOE DEBONO	
				<b>FSC</b> Matthew Brady 08/09/2027	

**Placard Color & Score**  
**GREEN**  
**88**

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		
K36 Equipment, utensils, linens: Proper storage and use	X	
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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<b>Program</b> PR0443092 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	<b>Owner Name</b> BON APPETIT MANAGEMENT CO	<b>Inspection Time</b> 14:05 - 16:45
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: MAJOR:**

**Breakfast potatoes measured to be 88F in hot box. Per operator potatoes were pulled from hot box at service kine at 10AM(1.5 hours prior).**

**[CA] Keep PHFs at 41F or below for cold holding or at 135F and above for hot holding**

**[COS] Oerator placed potatoes into upright blast chiller for rapidly chill potatoes to below 70F within 2 hours of being pulled from hot box.**

**MINOR:**

**Sushi display case measured to have eel at 48F. Door to sushi display observed to be open. [CA] Keep PHFs at 41F and below for cold holding.**

### Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: 1) Plate observed in cole slaw bin observed to be stored as scoop [CA] Provide scoops with handles and store with handle not in direct contact with food.**

**2) Walk in freezer observed to be icing over. [CA] Defrost freezer and maintain in good condition.**

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: Jacket observed to be stored on top of dry bulk foods. [CA] Store employee personal items away from food.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
Potatoes	Upright warmer in back	88.00 Fahrenheit	
Rice	Under counter warmer Mexican	151.00 Fahrenheit	
Chow mein	Under counter warmer asian	138.00 Fahrenheit	
Roasted corn	Walk in cooler catering/salad bar	47.00 Fahrenheit	Cooling per label, made about 3 hours prior
Raw chicken	Walk in cooler Meat	39.00 Fahrenheit	
Pasta	Walk in cooler produce	40.00 Fahrenheit	
Cheese	Walk in cooler Produce	39.00 Fahrenheit	
Craem	Upright 2 door reach in bakery	41.00 Fahrenheit	
Shredded cheese	2 door under counter cooler Pasta/pizza	41.00 Fahrenheit	
Corn sauce	2 door prep cooler pasta	41.00 Fahrenheit	
California roll	1 door prep cooler sushi	42.00 Fahrenheit	
Warm water	Hanwash sink	100.00 Fahrenheit	
Brown rice	Upright warmer in back	152.00 Fahrenheit	
eel	Sushi display	48.00 Fahrenheit	
Rinse cycle	upriight dishwsher	160.00 Fahrenheit	
Shrimp	1 door prep cooler Asian	38.00 Fahrenheit	
Cooked mushrooms	2 door prep cooler pizza	40.00 Fahrenheit	
Chicken curry	Under counter warmer Indian	164.00 Fahrenheit	
Whole fish	Walk in cooler Meat	36.00 Fahrenheit	
Soup	Walk in cooler Production	37.00 Fahrenheit	
White rice	Upright warmer in back	150.00 Fahrenheit	
Cut tomato	2 door prep cooler burger	41.00 Fahrenheit	
Cream	2 door under counter cooler pasta station	39.00 Fahrenheit	
Cooked burgers	Under counter warmer Burger	137.00 Fahrenheit	
Cooked chicken	Walk in cooler Production	37.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cut tomato	2 door prep cooler mexican	39.00 Fahrenheit	
Yogurt	Walk in cooler catering/salad bar	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken curry	Upright warmer in back	149.00 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 5/20/2026. 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:

- [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:** Joe Debono  
Executive Chef

**Signed On:** May 06, 2026