

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 FA0252918 - AMAZON SJC 44 CAFE		Site Address 4980 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 10/07/2025		Placard Color & Score GREEN 90		
Program PR0368185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:25 - 11:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CATALINA ONOFRE				FSC Lenette Mandella 08/16/2026

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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0252918 - AMAZON SJC 44 CAFE		Site Address 4980 GREAT AMERICA PY, SANTA CLARA, CA 95054	Inspection Date 10/07/2025
Program PR0368185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BON APPETIT MANAGEMENT COMPANY	Inspection Time 10:25 - 11:50
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: Whipped cream at coffee bar in ice bath measured to be 61F. Per employee whipped cream is not kept on TPHC with other dairy items in ice bath. [CA] Maintain PHFs at 41F and below for cold holding. Ice bath must have enough ice and water to surround sides of container to effectively maintain temperature. [COS] Whipped cream was added to coffee bar TPHC log and will be discarded every 2 hours per employee.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer in grab n go cooler on side of coffee bar observed to be reading in the 50Fs. Cooler measured to have:
 -Ambient temperature of 39F
 -Yogurt at 38F
 -Hardboiled eggs at 38F
 [CA] Provide accurate thermometer for grab n go cooler.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Turkey sandwich	Walk in cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Vegetable soup	Plastic portable warmer	174.00 Fahrenheit	
Warm water	handwash sinks	100.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Wrap	Walk in cooler	42.00 Fahrenheit	
Roasted corn	Walk in cooler	41.00 Fahrenheit	
Spanish rice	Plastic portable warmer	164.00 Fahrenheit	
Quat ammonia	coffee bar sanitizer bucket	200.00 Fahrenheit	
Roasted tofu	glass door upright warmer	146.00 Fahrenheit	
Whipped cream	Ice bath	61.00 Fahrenheit	
Half and half	2 door cooler on side of salad bar	40.00 Fahrenheit	
Pulled pork	Plastic portable warmer	161.00 Fahrenheit	
Milk	1 door cooler under coffee bar	39.00 Fahrenheit	
Cheese crumble	Walk in cooler	41.00 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 **10/21/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0252918 - AMAZON SJC 44 CAFE	Site Address 4980 GREAT AMERICA PY, SANTA CLARA, CA 95054	Inspection Date 10/07/2025
Program PR0368185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BON APPETIT MANAGEMENT COMPANY	Inspection Time 10:25 - 11:50

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: Catalina Onofre
Cafe Manager

Signed On: October 07, 2025