

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 FA0251869 - BON APPETIT @ STADIUM CAFE		Site Address 5470 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 03/11/2026	
Program PR0366141 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:30 - 12:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By RAHUL SINGH	FSC Rahul Singh 5/20/2030	

Placard Color & Score
GREEN
95

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						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X	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		

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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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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

Inspector Observations: Thermometer in grab n go cooler by sandwich area missing thermometer. [CA] Provide thermometer for all units that maintain PHFs in temperature.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Milk	Catering reach in cooler	40.00 Fahrenheit	
Cooked pasta	Side walk in cooler	58.00 Fahrenheit	Per label, cooked about 2.5 hour prior.
Cheese	Salad station cooler	41.00 Fahrenheit	
quat ammonia	3-comp sink	200.00 Fahrenheit	
Feta cheese	Left walk in cooler	39.00 Fahrenheit	
Noodles	Under counter cooler at asian station	38.00 Fahrenheit	
Salad dressinng	Salad station cooler	45.00 Fahrenheit	Per employee dressing was taken out to prep single use containers in the last 30 minutes
Burger raw	Side walk in cooler	39.00 Fahrenheit	
Stir fried green beans	Front asian station upright warmer	163.00 Fahrenheit	
Hummus	Catering reach in cooler	40.00 Fahrenheit	
Raw fish	Side walk in cooler	36.00 Fahrenheit	
Cooked chicken breast	Right walk in cooler	40.00 Fahrenheit	
Cut fruit	Front grab n go cooler by sandwich area	41.00 Fahrenheit	
Cheese board	Catering reach in cooler	43.00 Fahrenheit	Per operator, prepped in the last 20-30 minutes
Chicken	Front asian station upright warmer	150.00 Fahrenheit	
Hard boiled eggs	Left walk in cooler	39.00 Fahrenheit	
Milk	Side grab n go cooler by door	41.00 Fahrenheit	
rinse cycle	Upright dishwasher	50.00 Fahrenheit	
Alfredo sauce	1 door reach in cooler	43.00 Fahrenheit	Per employee sauce was made 3 hours prior and is portioned into cooler for use.
Chicken	Back upright warmer	140.00 Fahrenheit	
Soup	Back upright warmer	156.00 Fahrenheit	
Soup	Right walk in cooler	73.00 Fahrenheit	Per label, soup was made 1.5 hour prior.
Raw burger	Under counter cooler by fryer	39.00 Fahrenheit	
3-comp sink	3-comp sink	120.00 Fahrenheit	

Overall Comments:

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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 **3/25/2026**. 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: Rahul S.
Chef

Signed On: March 11, 2026