

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 FA0212113 - SODEXO AMERICA, LLC AT AMAT BOWERS CA		Site Address 3090 BOWERS AV, SANTA CLARA, CA 95054		Inspection Date 03/06/2025		Placard Color & Score GREEN 90		
Program PR0304986 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SODEXO AMERICA, LLC		Inspection Time 12:30 - 14:00			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By JENIKA				FSC Please check FSC format. Please check FSC format.

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						S
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						N
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		X			N
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		X
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		
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured high temperature sanitizer at 143F at warewash machine. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] Three compartment sink will be used until warewash machine is repaired. All utensils that have been run through the warewash machine shall be sanitized at the three compartment sink.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cheese	walk in cooler - protein	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
beef patty	grill	160.00 Fahrenheit	
beef patty	ice box - grill area	46.00 Fahrenheit	TPHC
chicken	hot hold unit	135.00 Fahrenheit	
fish	two door cooler - service area	41.00 Fahrenheit	
beef	walk in cooler - protein	43.00 Fahrenheit	cooling
hot water	prep sinks	120.00 Fahrenheit	
clam chowder	four door warmer	135.00 Fahrenheit	
soy chorizo	two door cooler	41.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
cheese	ice box - grill area	59.00 Fahrenheit	TPHC
samosa	four door warmer	135.00 Fahrenheit	
quat	wiping cloth bucket	200.00 PPM	
cooked cauliflower	walk in cooler - prep/salad	41.00 Fahrenheit	
bread	walk in freezer	1.00 Fahrenheit	IR
lamb	tilt kettle	155.00 Fahrenheit	
cheese	two door cooler	41.00 Fahrenheit	
high temperature sanitizer	warewash machine	143.00 Fahrenheit	
half and half	reach in cooler - pizza	41.00 Fahrenheit	
beef	two door cooler	41.00 Fahrenheit	
cheese	prep cooler - pizza	41.00 Fahrenheit	
samosa	walk in cooler - protein	38.00 Fahrenheit	
quat	three compartment sink	200.00 PPM	
ham sandwich	walk in cooler - prep/salad	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: COMPASS ONE, LLC

NEW FACILITY NAME: APPLIED MATERIALS BOWERS CAFE

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing

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address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 04/01/2025 - 03/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 03/06/2025

Prior to the installation of any new equipment, submittal is required to Plan Check.

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

Food Safety Manager Certificate and Food Handler cards shall be available for review.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility has professional pest control services.

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 **3/20/2025**. 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: AJ Faung
Executive Chef
Signed On: March 06, 2025