

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 FA0291663 - SYNOPSIS PATHLINE CAFE		Site Address 790 N MARY AV, SUNNYVALE, CA 94085		Inspection Date 08/27/2025		Placard Color & Score GREEN 90		
Program PR0437034 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name COMPASS ONE, LLC		Inspection Time 09:50 - 11:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JASON SANCHEZ				FSC Exempt

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						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding		X		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	X	
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Rice measured to be 110F in upright warmer. Warmer read to have ambient temperature of 165F.

Per employee rice was just reheated for lunch service.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

Ensure entirety of food is uniformly reheated by stirring or let stand.

[COS] Rice was placed back into oven to be reheated to 165F

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Vertical broiler

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Cut tomatoes	Under the counter cooler	41.00 Fahrenheit	
Milk	Walk in cooler	40.00 Fahrenheit	
Sliced cheese	Drawers under grill	40.00 Fahrenheit	
Rice	Upright Warmer	110.00 Fahrenheit	
Rice	Upright Warmer	152.00 Fahrenheit	
Dall	2 door upright cooler	154.00 Fahrenheit	
Shrimp curry	Upright warmer	153.00 Fahrenheit	
Fruit	Cold holdiner service line	41.00 Fahrenheit	
Cooked chicken	off of grill	169.00 Fahrenheit	
Raw chicken	Walk in cooler	38.00 Fahrenheit	
Sausage	Hot holding service line	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Rice with vegetables	2 door under counter cooler by front	153.00 Fahrenheit	
Eggs	Hot holding service line	138.00 Fahrenheit	
Cooked salmon	Walk in cooler	40.00 Fahrenheit	
Prepped sandwiches	Under the counter cooler	40.00 Fahrenheit	
Chorizo	Drawers under grill	40.00 Fahrenheit	
Milk	Under the counter cooler stand alone unit	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Tuna salad	Walk in cooler	41.00 Fahrenheit	
Ham	Cold holdiner service line	42.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Synopsis

NEW OWNER: Bon Appetit Management Co.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP17. An invoice for the permit fee in the amount of \$2011.00 will be mailed to the billing 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: 9/01/2025 - 08/31/2026. 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.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Permit condition: Griddle at stand alone service station observed to be outside of ventilation hood and shall only be used for heating tortillas. Other cooking and reheating of PHFs shall occur under ventilation hood.

***Structural Review inspection conducted on 08/27/2025**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **9/10/2025**. 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: Jason Sanchez
Executive Chef

Signed On: August 27, 2025