

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 FA0301661 - NVIDIA CORPORATION - VOYAGER CAFE		Site Address 2888 SAN TOMAS EX, SANTA CLARA, CA 95050		Inspection Date 11/19/2025	
Program PR0443092 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 11:05 - 13:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By JOE DEBONO	FSC Matthew Brady 08/09/2027	

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						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						S
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods	X						S
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						S
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	X	
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		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Employee drink was obstructing handwash sink in leftmost triangle island station. [CA] Keep handwash sinks free of obstruction and easily accessible at all times. [COS] Drink was removed from sink.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw salmon observed to be stored above cooked chicken in walk in cooler. [CA] Keep raw meats below cooked product to prevent cross-contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hamburger	Under the counter wamer	38.00 Fahrenheit	
Mango lassi	Grab n go cooler	38.00 Fahrenheit	
Rinse temperature	Dishwasher	165.00 Fahrenheit	
Soup	Blast chiller walk in cooler	146.00 Fahrenheit	Per operator soup was cooked in the last 30 minutes and waiting for blast chiller and will be blast chilled in the next 20 minutes
Sliced cheese	prep cooler	38.00 Fahrenheit	
Chicken curry	Upright warmers by pastry area	148.00 Fahrenheit	
Chicken	Under the counter wamer	38.00 Fahrenheit	
Lime curd	Pastry walk in cooler	39.00 Fahrenheit	
Sushi	Grab n go cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked beef	Protien walk in cooler	53.00 Fahrenheit	Per label beef was cooked about 3 hours prior
Mango lassi	Grab n go cooler	36.00 Fahrenheit	
Milk	Small side walk in cooler	37.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Tuna	Sushi display case	37.00 Fahrenheit	
Tofu	Stir fried prep cooler	40.00 Fahrenheit	
Ham	Pizza prep cooler	41.00 Fahrenheit	
Beans	Under the counter wamer	40.00 Fahrenheit	
Cooked chicken	Blast chiller walk in cooler	41.00 Fahrenheit	
Rice	Upright warmers by pastry area	149.00 Fahrenheit	
Lentils	Upright warmers by pastry area	151.00 Fahrenheit	
Veggie pattie	prep cooler	41.00 Fahrenheit	
White sauce	Side walk in cooler	39.00 Fahrenheit	
Almond cream	Pastry walk in cooler	39.00 Fahrenheit	
Beans	Upright warmer by front walk ins	149.00 Fahrenheit	
Steamed vegetables	Cookline under the counter cooler	139.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Shrimp	Small side walk in cooler	36.00 Fahrenheit	
Crab salad	Sushi prep cooler	37.00 Fahrenheit	
Curry	Under the counter cooler	157.00 Fahrenheit	
Chicken	Cookline under the counter cooler	155.00 Fahrenheit	
white sauce	Pasta prep cooler	36.00 Fahrenheit	
Pasta shells	Side walk in cooler	59.00 Fahrenheit	Per label pasta was cooked 2 hours prior
Spanish rice	Cookline under the counter cooler	153.00 Fahrenheit	
Raw salmon	Protien walk in cooler	40.00 Fahrenheit	
Ham	Sandwich prep cooler	41.00 Fahrenheit	
Egg	Side walk in cooler	39.00 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 **12/3/2025**. 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.

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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: November 19, 2025