

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 07/03/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0443092 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 09:45 - 12:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOE DEBONO				FSC Jennifer Moua 8/8/2028

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						
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						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	X	
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MAJOR:

Walk in cooler by pastry area measured to have:

-Fruit puree at 51F

-Boxed sandwiches at 51F

-Boxed salads at 50F

-Ambient temperature at 51F

Back of the walk in cooler measured to have cream and butter at 41F-42F.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] All PHFs were moved to back of walk in to keep PHFs cold at 41F.

MINOR:

Left most hot box to the left at end of kitchen measured to have:

-Curry at 134F

-Rice at 133F

Hot box observed to be off due to electrical issue.

[CA] Keep PHFs at 135F and above for hot holding.

[COS] Hot box was turned back on and all trays of food were temped. All PHFs less than 135F were placed in oven to reheat to 165F.

California rolls observed to be stored above fill line in prep cooler and measured to be 56F. Per employee California rolls were made within the last hour for lunch service. [CA] Keep PHFs below fill line of prep cooler to efficiently keep food cold.

Minor Violations

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: Bulk container of food by shelf by pastry area observed to be loosely covered with plastic wrap. [CA] Ensure foods are stored in bins with tight fitting lids. Ensure lids are closed when not in use.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Food labels for prepackaged foods missing weight and some missing ingredients.[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Plastic togo container used as scoop for pasta as pasta station. [CA] Provide durable scoops with handles for food. Ensure handles are stored such that handles are not directly in contact with food.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Cream	Pastry walk in	41.00 Fahrenheit	
Cooked ham	Sandwich area under counter warmer	135.00 Fahrenheit	
Beef	Upright warmer	142.00 Fahrenheit	
Curry	under counter warmer	159.00 Fahrenheit	
Butter	Pastry walk in	42.00 Fahrenheit	
Stir fry	Upright warmer	159.00 Fahrenheit	
Curry	Upright warmer	134.00 Fahrenheit	
Grilled beef	Walk in cooler w/blast chiller	41.00 Fahrenheit	
Rice	under counter warmer	148.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Stir fry	Under counter warmer	166.00 Fahrenheit	
Boxed sandwiches	Pastry Walk in cooler	51.00 Fahrenheit	
Raw salmon	Sushi display case	40.00 Fahrenheit	
Chicken adobo	Walk in cooler w/blast chiller	83.00 Fahrenheit	Was cooked within last 1 hour and was being portioned into small containers.
Chia pudding	Grab n go	40.00 Fahrenheit	
Califonia roll	Sushi are prep cooler	56.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Burgers	under counter warmer	135.00 Fahrenheit	
Milk	Produce walk in cooler	39.00 Fahrenheit	
Fruit puree	Pastry Walk in cooler	51.00 Fahrenheit	
Black beans	Upright warmer	163.00 Fahrenheit	
Stir fry	Upright warmer	157.00 Fahrenheit	
Paneer	Pizza prep cooler	67.00 Fahrenheit	Per employee paneer was made about 1-1.5 hours prior
Roasted chicken	Upright warmer	155.00 Fahrenheit	
Milk	Side walk in cooler	39.00 Fahrenheit	
Alfredo sauce	Prep cooler by pasta station	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Milk	Middle walk in cooler	38.00 Fahrenheit	
Cheese	Burger prep cooler	41.00 Fahrenheit	
Rice	Upright warmer	164.00 Fahrenheit	
Cooked salmon	under counter warmer	166.00 Fahrenheit	
Cream curry sauce	Under counter pizza station cooler	59.00 Fahrenheit	Per employee made about 1-1.5 hours prior
Rinse cycyle	dishwash room dishwasher	160.00 Fahrenheit	
Alfredo sauce	2 door under counter cooler at pasta station	41.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Grilled chicken	Off of grill	98.00 Fahrenheit	Per employee chicken is grilled and then finished in oven to bring up to 165F.
Raw tofu	Asian Station prep cooler	38.00 Fahrenheit	
Rinse cycle	upright dishwasher	160.00 Fahrenheit	
Raw tofu	2 door upright cooler	40.00 Fahrenheit	
Boxed salads	Pastry Walk in cooler	51.00 Fahrenheit	
Raw chicken	Side walk in cooler	40.00 Fahrenheit	
Rice	Upright warmer	133.00 Fahrenheit	
Cooked shrinp	Sushi display case	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 7/17/2024. 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
PIC

Signed On: July 03, 2024