

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 FA0303427 - MENDOCINO FARMS		Site Address 2040 WYATT DR 110, SANTA CLARA, CA 95054		Inspection Date 01/13/2026	
Program PR0445902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MENDOCINO FARMS LLC		Inspection Time 12:00 - 13:10
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By ANDREA PEREZ	FSC Andrea Perez 10/21/2026		

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	
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		
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0303427 - MENDOCINO FARMS	Site Address 2040 WYATT DR 110, SANTA CLARA, CA 95054	Inspection Date 01/13/2026
Program PR0445902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MENDOCINO FARMS LLC	Inspection Time 12:00 - 13:10
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: Handwash sink in back area by warewashing area observed to be missing soap. Other handwash sinks available in prep area and back area. [CA] Keep handwash sink stocked with soap and paper towels at all times.[COS] Sink was restocked with paper towels.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth measured to be 0ppm quat ammonia. [CA] Keep wiping cloth in sanitizer solution (200ppm quat ammonia or 100ppm chlorine).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Potato salad	Grab n Go cooler	38.00 Fahrenheit	
Sliced cheese	Right sandwich prep cooler	41.00 Fahrenheit	
Cut tomatoes	Walk in cooler	38.00 Fahrenheit	
Cooked chicken	Walk in cooler	38.00 Fahrenheit	
Chicken	Salad prep cooler	41.00 Fahrenheit	
Cut cherry tomatoes	Salad prep cooler	41.00 Fahrenheit	
Prepackaged couscous salad	Grab n Go cooler	39.00 Fahrenheit	
Steak	Drawer under grill	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Steak	Walk in cooler	38.00 Fahrenheit	
Soup	soup well	151.00 Fahrenheit	
Black bean corn salad	Salad prep cooler	40.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	0.00 Fahrenheit	
Roasted tomatoes	Left sandwich prep cooler	40.00 Fahrenheit	
Impossible meat	Drawer under grill	39.00 Fahrenheit	
Turkey	Right sandwich prep cooler	44.00 Fahrenheit	Just portioned and placed into cooler about 1 hour prior per employee
Sprouts	Left sandwich prep cooler	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 **1/27/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0303427 - MENDOCINO FARMS	Site Address 2040 WYATT DR 110, SANTA CLARA, CA 95054	Inspection Date 01/13/2026
Program PR0445902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MENDOCINO FARMS LLC	Inspection Time 12:00 - 13:10

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: Andrea Perez
Manager

Signed On: January 13, 2026