

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 FA0283393 - LINKED-IN - 950 GROUND FLOOR CAFE		Site Address 950 W MAUDE AV, SUNNYVALE, CA 94085		Inspection Date 12/13/2024	
Program PR0425345 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LINKEDIN CORPORATION		Inspection Time 12:35 - 14:20
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By KOJI YOKOYAMA	FSC TARIQ HADINE 2-9-28	

Placard Color & Score
GREEN
98

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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
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		
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		X
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

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP INSIDE THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SALAD BAR DRESSING	SALAD BAR REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HARD BOILED EGGS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
LENTIL STEW	HOT HOLDING	158.00 Fahrenheit	
NOODLES	HOT HOLDING	168.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
GOAT	HOT HOLDING	190.00 Fahrenheit	
RICE	HOT HOLDING	156.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	33.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	SANITIZER BUCKET	200.00 PPM	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
MILK	ON ICE	39.00 Fahrenheit	
COTTAGE CHEESE	SALAD BAR REFRIGERATOR	33.00 Fahrenheit	
SOUP	SALAD BAR HOT HOLDING	152.00 Fahrenheit	
HOT WATER	WARE WASHER	163.00 Fahrenheit	
COOKED VEGETABLES	COOKING TEMP	191.00 Fahrenheit	
PORK RIBS	HOT HOLDING	150.00 Fahrenheit	
LIQUID EGGS	UNDER COUNTER REFRIGERATOR	37.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	36.00 Fahrenheit	
COOKED EGGS	UNDER COUNTER REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN	SALAD BAR REFRIGERATOR	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	1.80 Fahrenheit	
BOILED EGGS	WALK IN COOLER	35.00 Fahrenheit	
PIZZA	HOT HOLDING	141.00 Fahrenheit	
SANDWICHES	DRAWER REFRIGERATOR	41.00 Fahrenheit	
FAJITAS	COOKING TEMP	185.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Bon Appetit @ LinkedIn 950 Ground Cafe

NEW OWNER: Bon Appetit Management Company

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

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 day.

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The Environmental Health Permit will be effective: 01/01/2025 - 12/31/25 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.

***Structural Review inspection conducted on 12/13/24**

***Permit condition: none**

***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 12/27/2024. 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.

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: KOJI YOKOYAMA
EXECUTIVE CHEF
Signed On: December 13, 2024