

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 FA0286692 - COMMONS EAST CAFE		Site Address 2515 AUGUSTINE RD, SANTA CLARA, CA 95054		Inspection Date 10/19/2026		Placard Color & Score GREEN 90		
Program PR0429897 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS ONE, LLC		Inspection Time 11:00 - 13:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANDREAS PENA				FSC Andrea Pena 02/06/2030

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		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						
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee cleaning out drains observed to handle clean dishes without changing gloves and washing hands. [CA] Between handling contaminated surfaces and clean surfaces employees shall wash hands with soap and warm water. Employees shall wash hands prior to donning new gloves.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Upright dishwasher conveyor belt observed to be broken. [CA] Repair upright dishwasher and maintain in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Coffee bar 3-comp sink	120.00 Fahrenheit	
Sliced cheese	Drawer under grill	41.00 Fahrenheit	
Beans	Side prep line upright warmer	152.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Wrap	Sandwich prep drawers	52.00 Fahrenheit	Per operator sandwiches were prepped after breakfast and before lunch. (Between 10:00 and 11:00AM) about 2 hours prior.
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Beans	Salad bar 2 door under counter cooler	40.00 Fahrenheit	
Sliced cheese	Walk in cooler	41.00 Fahrenheit	
Rinse cycle	Upright dishwasher	165.00 Fahrenheit	
Ranch	Salad prep 1 door upright	40.00 Fahrenheit	
Chicken	Under the counter warmer	137.00 Fahrenheit	
Corn soup	On back burner	161.00 Fahrenheit	
Raw beef	Walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken soup	On back burner	156.00 Fahrenheit	
Milk	Coffee bar under counter cooler	39.00 Fahrenheit	
Cooked squash	Salad prep 2 door upright	39.00 Fahrenheit	
Tofu	Walk in cooler	61.00 Fahrenheit	Per label cooked today about 1.5 hours prior
Milk	Walk in cooler	45.00 Fahrenheit	
Corn soup	Out of steamer	97.00 Fahrenheit	Per employee placed into steamer about 20 minutes prior and will be reheated to 165F and placed into hot box or stove.
Chicken	Cookline upright warmer	149.00 Fahrenheit	
Rice	Side prep line upright warmer	149.00 Fahrenheit	
Yogurt	Reach in cooler	40.00 Fahrenheit	
Sausage	Walk in cooler	40.00 Fahrenheit	
Beef	Cookline upright warmer	152.00 Fahrenheit	

Overall Comments:

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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 **11/2/2026**. 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.

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: Andreas Pena
Executive Chef

Signed On: October 19, 2026