

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 FA0208940 - ADOBE-TEMPLATES CAFE - WEST TOWER 2ND		Site Address 345 PARK AV, SAN JOSE, CA 95110		Inspection Date 12/19/2025		Placard Color & Score GREEN 95		
Program PR0308031 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 11:00 - 13:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By STEPHEN (GM), JOHN (C) & DYLAN (EC)				FSC Christina Tran 3/8/28

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						
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	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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding between 86F - 119F at 3 hand wash station located at front service line. Observed ONLY knee paddle system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

Note: Facility has hot water greater than 120F at warewash station and hand wash station located in prep area with warm water at 100F where water is control via cold/hot water knob.

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: Found several sauce condiments and other side items at customer self-service area. Observed sneeze guard unable to cover open containers. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sliced tomato	3 door cold top	41.00 Fahrenheit	
shredded cheese	walk-in	41.00 Fahrenheit	
salmon	2 door warmer	143.00 Fahrenheit	under TPHC, time log observed
celery soup	stove top	145.00 Fahrenheit	
patty	2 door warmer	155.00 Fahrenheit	under TPHC, time log observed
brussel sprouts	1 door warmer	133.00 Fahrenheit	under time as a public health control (TPHC). Time log observed.
chorizo	3 door upright	41.00 Fahrenheit	
hot water	high temp dish machine	172.00 Fahrenheit	
chicken	4 door upright	41.00 Fahrenheit	
meat	walk-in-freezer	10.20 Fahrenheit	
warm water	handsink (curry station)	98.00 Fahrenheit	One knee paddle ONLY
cooked mushroom	grill area	113.00 Fahrenheit	under TPHC, time log observed
warm water	handsink (burger station)	86.00 Fahrenheit	One knee paddle ONLY
quat	warewash/sani buckets	200.00 PPM	
chicken curry	hot plate	157.00 Fahrenheit	under TPHC, time log observed
warm water	handsink (warewash back/prep back)	100.00 Fahrenheit	
rice	walk-in	41.00 Fahrenheit	
rice	hot plate	163.00 Fahrenheit	under TPHC, time log observed
rice	3 door reach in	41.00 Fahrenheit	
warm water	handsink (right of burger station)	119.00 Fahrenheit	water is fluctuating. One knee paddle ONLY
ambient	2 door reach in	41.00 Fahrenheit	
hot water	(2x) warewash/(4x) 1-comp/mop sink	120.00 Fahrenheit	

Overall Comments:

Note: Discussed time as a public health control (TPHC) with operator.

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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 1/2/2026. 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: Stephen Davis
General Manager
Signed On: December 19, 2025