

# 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

|                                                                                  |  |                                                             |                                            |                                      |                                         |                                                                                                                                                                                                  |  |                                            |
|----------------------------------------------------------------------------------|--|-------------------------------------------------------------|--------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------|
| <b>Facility</b><br>FA0212017 - NVIDIA CORPORATION - BUILDING R CAFE              |  | <b>Site Address</b><br>2880 SCOTT BL, SANTA CLARA, CA 95050 |                                            | <b>Inspection Date</b><br>04/20/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">92</div> |  |                                            |
| <b>Program</b><br>PR0306058 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                             | <b>Owner Name</b><br>BON APPETIT MANAGEMEN |                                      | <b>Inspection Time</b><br>10:40 - 12:30 |                                                                                                                                                                                                  |  |                                            |
| <b>Inspected By</b><br>THAO HA                                                   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                            | <b>Consent By</b><br>JOE DEBONO      |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Kristopher Wisdom<br>07/13/2027 |

  

| 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  |       |       |        |     |     |     |
| 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                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     | X   |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                           |                                   |                                                      |                                  |
|---------------------------------------------------------------------------|-----------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0212017 - NVIDIA CORPORATION - BUILDING R CAFE              |                                   | Site Address<br>2880 SCOTT BL, SANTA CLARA, CA 95050 | Inspection Date<br>04/20/2026    |
| Program<br>PR0306058 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>BON APPETIT MANAGEMENT CO              | Inspection Time<br>10:40 - 12:30 |
| 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: 1) Handwash sink missing soap and water at dispensing table and by front cookline by dishwashing area**

**[CA] Provide handwash station fully stocked with liquid soap, warm water, and paper towels.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: 2 door upright reach in cooler by back cookline measured to have:**

**-Milk at 44F**

**-Cottage cheese at 43F**

**-Sliced cheese at 44F**

**-Ambient temperature of 45F**

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: 1) 2 pizza ovens and grills observed to be outside. [CA] New cooking equipment shall be submitted to this facility's plan check. Submit at EHinfo.org under the plan check program tab.**

**2) Gasket for upright freezer observed to be starting to fray. [CA] Repair gasket.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item              | Location                                | Measurement       | Comments                       |
|-------------------|-----------------------------------------|-------------------|--------------------------------|
| Cut tomatoes      | Walk in cooler                          | 40.00 Fahrenheit  |                                |
| Hot water         | 3-comp sink                             | 120.00 Fahrenheit |                                |
| Sandwich          | Grab n go cooler                        | 41.00 Fahrenheit  |                                |
| Mango lassi       | Walk in cooler                          | 41.00 Fahrenheit  |                                |
| Shredded chicken  | 2-door reach in cooler by back cookline | 52.00 Fahrenheit  | Per chef, made about 1.5 hours |
| Quat ammonia      | 3-comp sink                             | 200.00 Fahrenheit |                                |
| Raw hamburger     | drawer under grill                      | 41.00 Fahrenheit  |                                |
| White rice        | Upright warmer                          | 144.00 Fahrenheit |                                |
| Cheese            | 2-door reach in cooler by back cookline | 43.00 Fahrenheit  |                                |
| Cottage cheese    | 2-door reach in cooler by back cookline | 43.00 Fahrenheit  |                                |
| Warm water        | handwash sink                           | 100.00 Fahrenheit |                                |
| Milk              | 2-door reach in cooler by back cookline | 44.00 Fahrenheit  |                                |
| Soup              | Soup well                               | 149.00 Fahrenheit |                                |
| Chicken curry     | Upright warmer                          | 154.00 Fahrenheit |                                |
| Curry with Paneer | Out of warmer from other facility       | 153.00 Fahrenheit |                                |

### Overall Comments:

# OFFICIAL INSPECTION REPORT

|                                                                                  |                                                             |                                         |
|----------------------------------------------------------------------------------|-------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0212017 - NVIDIA CORPORATION - BUILDING R CAFE              | <b>Site Address</b><br>2880 SCOTT BL, SANTA CLARA, CA 95050 | <b>Inspection Date</b><br>04/20/2026    |
| <b>Program</b><br>PR0306058 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | <b>Owner Name</b><br>BON APPETIT MANAGEMENT CO              | <b>Inspection Time</b><br>10:40 - 12:30 |

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 **5/4/2026**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



---

**Received By:** Joe DeBono  
Executive Chef

**Signed On:** April 20, 2026