

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 FA0299533 - BON APPETIT @ UBER SV		Site Address 190 MATHILDA PL, SUNNYVALE, CA 94086		Inspection Date 10/22/2025		Placard Color & Score GREEN 89		
Program PR0439547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 11:20 - 12:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By NATALIE EVANS				FSC Natalie Evans 04/29/2029

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			N
K07	Proper hot and cold holding temperatures			X	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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

In the salad bar area there was no soap available.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Staff restocked the soap at time of the inspection.

Minor Violations

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

Inspector Observations:

In the food service area, at both hot stations, potentially hazardous foods were measured between 130-140°F. Per temperature recording logs food had been in service for about 15 minutes. Foods are being temperature controlled in dense metal pots atop of steam well covers.

Note: Food service is only from 11:30 am - 2:00 pm.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Chef agreed to place items on TPHC. Discussed with chef with inserting foods into the steam wells to maintain hot PHFs out of the danger zone or using TPHC for service.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Rostisserie Chicken	Salad Bar - Hot Plate	145.00 Fahrenheit	
Fries	Steam Well	131.00 Fahrenheit	
Water	Dishwasher	162.00 Fahrenheit	
Water	Three Compartment Sink	130.00 Fahrenheit	
Tomatoes	Self Service Salad Bar	51.00 Fahrenheit	TPHC
Ice Cream	Walk in Freezer	2.00 Fahrenheit	IR
Water	Handwash Sinks	100.00 Fahrenheit	
Produce Wash	Prep Sink	3.00 pH	Used facility's test strips
Chicken	Upright Cooler	47.00 Fahrenheit	Cooling from diligent prep
Chicken	Walk in Cooler	36.00 Fahrenheit	
Water	Janitorial Sink	130.00 Fahrenheit	
Rice	Steam Well	130.00 Fahrenheit	
Chicken	Steam Well	130.00 Fahrenheit	
Rice	Hot Box	135.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Milk	Coffee Machine	40.00 Fahrenheit	
Fries	Steam Well	134.00 Fahrenheit	

Overall Comments:

Notes:

- Reviewed temperature control logs, time as a public health control logs, and cold holding unit logs.

- TPHC guidelines provided to staff, filled out, and approved onsite.

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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 **11/5/2025**. 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: Natalie Evans
Director of Operations

Signed On: October 22, 2025