

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 FA0299991 - ASML CAFE & COFFEE BAR		Site Address 80 W TASMAN DR, SAN JOSE, CA 95134		Inspection Date 01/13/2026	
Program PR0440540 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SODEXO AMERICA, LLC		Inspection Time 12:35 - 14:35
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JOY	
FSC Esli Joy Marquez 07/15/2027					

Placard Color & Score
GREEN
78

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						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records		X		X			S
K09 Proper cooling methods			X	X			S
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						S

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	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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 FA0299991 - ASML CAFE & COFFEE BAR	Site Address 80 W TASMAN DR, SAN JOSE, CA 95134	Inspection Date 01/13/2026
Program PR0440540 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SODEXO AMERICA, LLC	Inspection Time 12:35 - 14:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

At the main service line:

At the far right-side station: The current batch of tofu, burmese chicken, and pickled mustard greens subjected to time as a public health control were not recorded in time as a public health control (4-hour rule) logs.

At the middle station: The current batch of lamb and tahini salad subjected to time as a public health control were not recorded in time as a public health control (4-hour rule) logs.

Per staff, they had been busy during lunch rush and had not recorded the logs for the batches of the aforementioned items.

At the far left-side station: Lentil salad subjected to time as a public health control was not recorded in time as a public health control (4-hour rule) logs.

Per an employee, he had forgotten to write it down.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] All items subjected to time as a public health control were properly logged with start and end times, and discarded at the end of lunch service.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

1. Ham and egg sandwiches measured 51F, and egg burritos measured 57F while maintained in a pan that was kept tightly wrapped with plastic wrap in the upright cooler at the transition between the front service line and the back kitchen area. Condensation observed on the interior of the plastic wrap. Per staff, items had been cooked 4.5 hours prior, placed into the upright cooler, and had been cooling ever since.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

2. Tuna salad measured 47F while maintained in a deep container kept tightly covered with a lid in the same aforementioned upright cooler. Per staff, it had been assembled 3.5 hours prior and placed into the unit to cool.

[CA] PHF's prepared from room temperature ingredients shall be cooled to 41F within 4 hours.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Operators elected to voluntarily discard all of the aforementioned items.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

OFFICIAL INSPECTION REPORT

Facility FA0299991 - ASML CAFE & COFFEE BAR	Site Address 80 W TASMAN DR, SAN JOSE, CA 95134	Inspection Date 01/13/2026
Program PR0440540 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SODEXO AMERICA, LLC	Inspection Time 12:35 - 14:35

Inspector Observations:

1. Employee observed immersing tub in sanitizing solution (lactic acid) for less than 5 seconds during the sanitizing step while manually warewashing in the three compartment sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

2. Cleaned, wet trays observed to be stacked up directly on top of one another while drying on a drying rack.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Raw meat observed to be thawing in standing water in the two compartment prep sink.

Two speed racks full of various raw, frozen animal products observed to be thawing in ambient temperature in the middle of the kitchen area.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Containers of food stored directly on the floor in the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Lactic acid sanitizer solution in a wiping cloth bucket at the cook-line measured to be 1.17 ml/L, outside of the acceptable range.

[CA] Maintain lactic acid sanitizing solution within acceptable ranges.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Ice machine at the coffee bar area discharges directly into a floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0299991 - ASML CAFE & COFFEE BAR	Site Address 80 W TASMAN DR, SAN JOSE, CA 95134	Inspection Date 01/13/2026
Program PR0440540 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SODEXO AMERICA, LLC	Inspection Time 12:35 - 14:35

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
potato fries	heat lamp - service line	135.00 Fahrenheit	
chocolate milk	grab n' go cooler	41.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
milk	two-door under-counter cooler - coffee bar	39.00 Fahrenheit	
tomato sauce	hot hold - front service line	167.00 Fahrenheit	
tofu	walk-in freezer	6.00 Fahrenheit	
hot water	three compartment sink - warewash	120.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
hot water	dump sink - coffee bar	120.00 Fahrenheit	
warm water	hand sink - main kitchen	100.00 Fahrenheit	
hot water	three compartment sink - coffee bar	120.00 Fahrenheit	
hot water	two compartment prep sink	120.00 Fahrenheit	
beef	walk-in cooler	40.00 Fahrenheit	
ambient	upright cooler - main kitchen entrance	41.00 Fahrenheit	
ribs	under-counter hot box - right	137.00 Fahrenheit	
lactic acid sanitizer	three compartment sink	4.30 PPM	4.30 ml/L, within acceptable range
chicken	walk-in freezer	4.00 Fahrenheit	
rice	under-counter hot box - left	138.00 Fahrenheit	
raw shell eggs	prep cooler - front service	41.00 Fahrenheit	
fish	walk-in cooler	33.00 Fahrenheit	
cheese	walk-in cooler	40.00 Fahrenheit	
soup	salad bar	174.00 Fahrenheit	
cheese	salad bar	41.00 Fahrenheit	
ranch dressing	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Facility uses lactic acid sanitizer and has test strips available.

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 **1/27/2026**. 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: Ravi
GM

Signed On: January 13, 2026