

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 FA0212150 - EUREST @ QUALCOMM		Site Address 3165 KIFER RD G, SANTA CLARA, CA 95051		Inspection Date 10/01/2025		Placard Color & Score GREEN 80		
Program PR0305087 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 12:00 - 14:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By KRYSTINE RUSSO				FSC Tiffany Nguyen 02/10/2027

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						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					
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	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				
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		X
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		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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) On the hot shelf at the service line, measured pulled pork and cooked chicken from 121-130F. Per employee, food was cooked, placed into warmer, and transferred to hot shelf 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee reheated the pulled pork and chicken to 165F for hot holding. The light for the heat lamps was turned on during inspection.

2) At the salad bar, measured cut tomato at 63F. Per employee, tomatoes were prepared less than 15 minutes prior to temperature measurement. At the opposite salad bar, measured boiled eggs, cooked chicken, and cooked vegetables from 43-50F. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per staff, all items at the salad bar will be discarded at the end of lunch service. Completed TPHC documentation for salad bar items during inspection.

Minor Violations

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

Inspector Observations: Measured the final rinse temperature of the mechanical dishwasher at 156F. Per PIC, a ticket has already been submitted for repairs. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F, or as per manufacturer's specifications.

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

Inspector Observations: Observed the hot water knob for the janitorial sink is not functional. The maximum water temperature measures at 78F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed prepackaged foods in the self-service display cooler labelled only with the common name (mango lassi, tiramisu, etc.) [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: Observed the active use of two TurboChef ovens operating outside of fume hoods that have not been approved for use without ventilation. [CA] Discontinue the use of unapproved equipment. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility to submit plans or apply for hood exemption to Plan Check Department.

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: 1. Observed leak underneath the mechanical dishwasher whenever it is in use. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.

2. Observed drainpipes from the refrigeration unit at the coffee bar and from the mechanical dishwasher extend directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than 1 inch.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
curry	walk-in cooler (1)	41.00 Fahrenheit	
mac and cheese	hot shelf on service line	137.00 Fahrenheit	
yogurt	display cooler (coffee bar)	41.00 Fahrenheit	
tiramisu	self-service display cooler	45.00 Fahrenheit	
cut tomato	cold shelf on service line	63.00 Fahrenheit	Per employee, recently prepped.
fries	1-door upright freezer	8.00 Fahrenheit	
cheese	2-door upright cooler (salad bar)	41.00 Fahrenheit	
ambient	walk-in freezer (1)	3.00 Fahrenheit	
mac and cheese	upright hot holding (service line)	153.00 Fahrenheit	
ambient	walk-in freezer (2)	5.00 Fahrenheit	
raw beef	walk-in cooler (2)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
final rinse	high temperature dishwasher	156.00 Fahrenheit	
curry	hot shelf on service line	135.00 Fahrenheit	
beverages	4-door upright cooler	41.00 Fahrenheit	
brussel sprouts	walk-in cooler (2)	68.00 Fahrenheit	Cooling. Per employee, cooked 30 minutes prior.
milk	1-door under counter (coffee bar)	41.00 Fahrenheit	
raw beef patty	2-drawer under grill	41.00 Fahrenheit	
salad	display cooler	41.00 Fahrenheit	
cooked vegetables	salad bar	50.00 Fahrenheit	
water	3-compartment sink (coffee bar)	120.00 Fahrenheit	
water	preparation sinks	120.00 Fahrenheit	
chicken, pulled pork	hot shelf on service line	121.00 Fahrenheit	121-130F. Per employee, cooked 1 hour prior. Reheated to 165F for hot holding.
soup	upright hot holding (salad bar)	146.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
cooked chicken	salad bar	48.00 Fahrenheit	
cheese	2-door preparation unit (pizza)	41.00 Fahrenheit	
boiled egg	salad bar	43.00 Fahrenheit	
water	preparation sink (coffee bar)	120.00 Fahrenheit	
cucumber and tomato salad	cold shelf/ice bath on service line	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: FOODA @ QUALCOMM

NEW OWNER: 11 DINING, LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2025 - 10/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

** Structural Review inspection conducted on 10/01/2025.*

** Completed TPHC documentation for salad bar toppings during inspection.*

** Facility to submit plans for use of TurboChef ovens. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on DEH website: ehinfo.org.*

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*** Facility main kitchen and coffee bar are located in separate stations within the same dining space. The coffee bar has an individual food prep and warewashing station. A separate permit may be issued upon review.**

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 **10/15/2025**. 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: Krystine Russo
Regional Director
Signed On: October 01, 2025