

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 FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE		Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054		Inspection Date 01/13/2026	
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ARAMARK SERVICES, INC.		Inspection Time 13:20 - 14:50
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY SANTIAGO	
				FSC Anthony Santiago 02/01/2030	

Placard Color & Score
GREEN
93

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	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		X
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 FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE	Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054	Inspection Date 01/13/2026
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ARAMARK SERVICES, INC.	Inspection Time 13:20 - 14:50
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

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

Inspector Observations: Soup measured to be 92F. Per label soup was made about 1.5 hours prior. Soup was in large container inside walk in cooler. [CA] Cool soups from 135F to 70F within 2 hours and then 70F to 41F within 4 hours afterwards. Soups shall be cooled in shallow or small container uncovered to allow for effective cooling. Facility may also use ice baths, or ice wards to cool. Stir frequently to allow for even and effective cooling [COS] Soup was moved into shallow metal chaffing dishes, placed into ice bath, stirred, then placed back into walk in cooler.

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: Raw beef observed to be thawing above produce and ready to eat foods. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer missing from under the counter cooler at coffee bar and prep cooler by grill. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Grilled vegetables	Walk in cooler	69.00 Fahrenheit	Per employee vegetables were cooked about 2 hours
Chicken	Salad bar	43.00 Fahrenheit	
quat ammonia	3-comp sink	200.00 Fahrenheit	
Soup	Walk in cooler	91.00 Fahrenheit	Per employee cooked 1.5 hours prior
Beets	Salad bar	44.00 Fahrenheit	
Rinse cycle	kitchen under the counter cooler	165.00 Fahrenheit	
Chickpeas	Salad bar	44.00 Fahrenheit	
Milk	upright cooler at coffee bar	40.00 Fahrenheit	
Cream	Under the counter cooler at coffee bar	40.00 Fahrenheit	
Yogurt	grab n go cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked mushrooms	Grill prep cooler	46.00 Fahrenheit	Per employee cooked about 3 hours prior
Milk	Walk in cooler	40.00 Fahrenheit	
Hamburger	Off of grill	172.00 Fahrenheit	
Soup	Soup well	154.00 Fahrenheit	
Cut fruit	grab n go cooler	40.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Sliced cheese	Grill prep cooler	41.00 Fahrenheit	
Milk	Under the counter cooler at coffee bar	41.00 Fahrenheit	
Rinse cycle	Undercounter dishwasher at the bar	160.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE	Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054	Inspection Date 01/13/2026
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ARAMARK SERVICES, INC.	Inspection Time 13:20 - 14:50

Overall Comments:

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: Anthony S.
Executive Chef/Manager

Signed On: January 13, 2026