

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 FA0254688 - HARVEST PROPERTIES		Site Address 4557 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 02/24/2026		Placard Color & Score GREEN 95		
Program PR0371576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SODEXO AMERICA LLC		Inspection Time 13:00 - 14:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By AIDA GOMEZ				FSC Aida Gomez 07/21/2027

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	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		

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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) Hand wash sink in back by 3-comp sink missing paper towels. Other fully stocked handwash stations are available throughout facility near by. [CA] Provide paper towels at all handwash stations. [COS] Paper towels were restocked.

2) Handwash sink in dishwasher room observed to be partially blocked by cart of containers. [CA] Keep handwash sink easily accessible and unblocked. [COS] Cart was moved.

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: Upright warmers, one of 2 prep sink, cookline and other equipment around facility observed to be out of operation. [CA] Maintain equipment in good repair. Fix or remove equipment.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Quat ammonnia	3-comp sink	200.00 Fahrenheit	
Grilled onions	Drawer under grill	38.00 Fahrenheit	
Tuna salad	Right most walk in cooler	40.00 Fahrenheit	
Chicken	Steam table	151.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Parfait	Grab n go cooler	40.00 Fahrenheit	
Sliced cheese	Right most walk in cooler	39.00 Fahrenheit	
Raw beef	Drawer under grill	38.00 Fahrenheit	
Milk	cooler under coffee bar	39.00 Fahrenheit	
Mac N Cheese	Upright warmer	147.00 Fahrenheit	
Tofu	Left most walk in cooler	40.00 Fahrenheit	
Chicken	Upright warmer	139.00 Fahrenheit	
Roasted vegetables	Steam table	144.00 Fahrenheit	
Premade sandwich	Walk in cooler at side hallway	41.00 Fahrenheit	
Tofu	Salad bar insert	42.00 Fahrenheit	
Rinse cycle	upright conveyor belt dishwasher	40.00 Fahrenheit	
Cooked mushrooms	Left most walk in cooler	45.00 Fahrenheit	Per label, mushrooms were cooked in the last 2 hours
Soup	Middle walk in cooler	73.00 Fahrenheit	Per label soup was made 1.75 hours prior. Operator stirred soup to evenly cool down soup
Cooked chicken breast	Middle walk in cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Soup	Self service well	167.00 Fahrenheit	
Milk	Walk in cooler at side hallway	38.00 Fahrenheit	
Tuna salad	Salad bar insert	43.00 Fahrenheit	
Raw beef	Middle walk in cooler	41.00 Fahrenheit	

Overall Comments:

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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 **3/10/2026**. 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: Aida Gomez
PIC
Signed On: February 24, 2026