

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 FA0279179 - BON APPETIT @ SAMSUNG SSI | | Site Address 3655 N 1st ST, SAN JOSE, CA 95134 | | Inspection Date 12/05/2024 | |
| Program PR0421267 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name BON APPETIT MANAGEMEN | | Inspection Time 10:00 - 12:30 |
| Inspected By GLENCIJOY DAVID | Inspection Type ROUTINE INSPECTION | | Consent By ROBERT | FSC Roberto Perez 02/24/2027 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 87 |

| 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 | | | | | | S |
| K09 Proper cooling methods | X | | | | | | |
| K10 Proper cooking time & temperatures | X | | | | | | |
| K11 Proper reheating procedures for hot holding | X | | | | | | S |
| 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 | X | |
| 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

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

Inspector Observations: *In the upright warmer, measured cooked chicken at 99F. Per PIC, chicken was moved into warmer 20 minutes prior. [CA] Potentially hazardous foods shall be kept at 135F or above or 41F or below. [COS] PIC returned chicken to cook line to be reheated to 165F for hot holding.*

Minor Violations

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

Inspector Observations: *At the 3-compartment sink, measured water temperature at 117F. [CA] Hot water shall be supplied at a minimum of 120F.*

At several handwashing sinks, measured water temperatures below 100F. [CA] At handwashing sinks, water shall be supplied at a minimum of 100F.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *In the dry storage area, observed bowls without handles placed in bulk bins. [CA] Provide scoops with handles for bulk bins. Ensure scoop handles are stored in a way such that the handle does not come in direct contact with food.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|----------------|------------------------------|-------------------|--------------------|
| fish | walk-in cooler | 67.00 Fahrenheit | cooling |
| cut melon | walk-in cooler 2 | 41.00 Fahrenheit | |
| cheese | walk-in cooler | 41.00 Fahrenheit | |
| raita | self-service counter | 41.00 Fahrenheit | |
| water | handwashing sink (kitchen) | 97.00 Fahrenheit | |
| pepperoni | prep line (pizza) | 41.00 Fahrenheit | |
| cheese | prep line (pizza) | 41.00 Fahrenheit | |
| biryani rice | hot holding | 153.00 Fahrenheit | |
| water | handwashing sink | 100.00 Fahrenheit | |
| cut tomato | salad bar | 41.00 Fahrenheit | |
| half & half | under counter (coffee) | 41.00 Fahrenheit | |
| sanitizer | 3-compartment sink | 200.00 PPM | quatarnary ammonia |
| half & half | 1-door upright refrigeration | 41.00 Fahrenheit | |
| fried fish | cook line (Korean) | 190.00 Fahrenheit | final cooking temp |
| tamago | prep refrigeration (sushi) | 41.00 Fahrenheit | |
| sashimi | prep refrigeration (sushi) | 41.00 Fahrenheit | |
| egg roll | hot holding | 140.00 Fahrenheit | |
| miso soup | self-service counter | 135.00 Fahrenheit | |
| raw beef | 1-door upright refrigeration | 41.00 Fahrenheit | |
| curry | hot holding (Indian) | 135.00 Fahrenheit | |
| raw beef patty | under counter (burger) | 41.00 Fahrenheit | |
| cooked beef | hot holding | 140.00 Fahrenheit | |
| water | 3-compartment sink | 117.00 Fahrenheit | |

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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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 **12/19/2024**. 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: Robert Sapirman
Culinary Director

Signed On: December 05, 2024