

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 FA0286167 - NVIDIA CAFE - ENDEAVOR		Site Address 2788 SAN TOMAS EX, SANTA CLARA, CA 95050		Inspection Date 07/08/2025	
Program PR0429355 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:30 - 12:30
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By JOE DEBONO	FSC Min Tae Kim 07/22/2028		

Placard Color & Score

GREEN
95

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	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						
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	X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Vegan tofu curry measured to be 129F. Per log curry measured to be 190F at 9:30AM. Per operator vegan tofu will enter TPHC at 10:30AM. [CA] TPHC will start with tofu is removed from temperature control and appropriate holding temperatures. [COS] Tofu was reheated to 165F and then returned to warmer under TPHC.*

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

Inspector Observations: *Wiping cloths measured to be in 100ppm quat ammonia at coffee bar area. [CA] Maintain wiping cloth at 200ppm quat ammonia solution. [COS] Solution was changed and wiping cloth was soaked in 200ppm quat ammonia.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Vegan tofu curry	upright warmer	129.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
White Rice	Upright kitchen warmer	166.00 Fahrenheit	
Mozzarella	Pasta Pizza station cooler	41.00 Fahrenheit	
Cheese	Walk in cooler Left	40.00 Fahrenheit	
Raw hamburger	Drawer under grill	40.00 Fahrenheit	
Cheese	Walk in cooler Right	41.00 Fahrenheit	
Cooked burger	off of stove	163.00 Fahrenheit	
Raw salmon	Drawer under grill	38.00 Fahrenheit	
Milk	Under the counter cooler coffee bar	41.00 Fahrenheit	
Lentils	Upright kitchen warmer	154.00 Fahrenheit	
Mango lassi	Grab n go cooler Left	41.00 Fahrenheit	
Half and half	Under the counter cooler coffee bar	41.00 Fahrenheit	
Sliced tomatoes	Burger prep cooler	41.00 Fahrenheit	
Cooked fish	Walk in cooler Left	42.00 Fahrenheit	
Cooked onion	On grill waterbath	169.00 Fahrenheit	
Mango lassi	Grab n go cooler Right	40.00 Fahrenheit	
Raw pork	Walk in cooler Left	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
White rice	upright warmer	136.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Roasted Vegetables	Upright kitchen warmer	139.00 Fahrenheit	
Milk	Walk in cooler Right	40.00 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 7/22/2025. 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: Joe Debono
Manager

Signed On: July 08, 2025