

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 FA0240277 - ARAMARK @ ALTERA SEMI | | Site Address 101 INNOVATION DR B3, SAN JOSE, CA 95134 | | Inspection Date 04/07/2026 | |
| Program PR0340343 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name ARAMARK SERVICES INC @ | | Inspection Time 10:25 - 12:45 |
| Inspected By MAVERICK CHIN | Inspection Type ROUTINE INSPECTION | | Consent By ANDREW S. | FSC Andrew Scalia 04/02/2028 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 79 |

| 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 | X | | | |
| K07 Proper hot and cold holding temperatures | | | X | X | | | S |
| K08 Time as a public health control; procedures & records | X | | | | | | S |
| 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 | X | | | |
| K14 Food contact surfaces clean, sanitized | | | X | | | | S |
| 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 | | | | | | S |

| 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 | X | |
| K31 Consumer self service does prevent contamination | | |
| K32 Food properly labeled and honestly presented | | |
| K33 Nonfood contact surfaces clean | X | |
| 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 | | |
| 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

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:

Hand wash sink adjacent to the three compartment sink observed completely obstructed by a rolling cart.

***Note: Additional, available hand wash sink available nearby**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction removed.

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

Inspector Observations:

Pepper jack measured 47F while overfilled, and tuna salad measured 45F in improper ice baths at the front of the deli service line. Per staff, items had been relocated from refrigeration to the service line less than 30 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] Going forward, facility has opted to subject items in ice baths to time as a public health control utilizing a digital tracking system. Items marked for discard after 4 hours of initially leaving temperature control.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Can of bamboo shoots with a heavily dented hermetic seal observed maintained on a storage shelf in the dry storage room.

[CA] Cans with dented or compromised hermetic seals shall be removed.

[COS] Operator removed compromised can.

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:

Accumulation of brown, mold-like buildup on the upper interior lip of the ice machine at the back area of the facility.

[CA] Clean regularly to prevent buildup and potential contamination of ice.

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

Inspector Observations:

Hand sink in the employee restroom is capable of outputting water at a maximum of 63F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations:

Cases of food stored directly on the floor in the dry storage room, and in the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of brown buildup in the floor sink at the coffee station.

[CA] Nonfood contact surfaces shall be maintained clean.

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:

Leak observed in the piping below the grill at the grill station. Brown liquid observed leaking onto a lower shelving unit.

[CA] Repair plumbing and maintain in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|-------------------------------|--|--------------------|-----------------|
| milk | walk-in cooler - left | 38.00 Fahrenheit | |
| warm water | hand sink - dish washing area | 100.00 Fahrenheit | |
| frozen sweet potato fries | one-door upright freezer - grill station | 21.00 Fahrenheit | |
| heavy cream | one-door upright cooler - grill station | 40.00 Fahrenheit | |
| mozzarella | prep cooler - pizza station | 40.00 Fahrenheit | |
| noodles | four-door upright warmer - deli area | 153.00 Fahrenheit | |
| water | hand sink - employee restroom | 63.00 Fahrenheit | |
| cut boiled egg | ice bath - salad bar | 41.00 Fahrenheit | |
| cooked, sliced chicken | prep cooler - deli area | 39.00 Fahrenheit | |
| soup | soup well - salad bar | 189.00 Fahrenheit | |
| alfredo sauce | stovetop | 136.00 Fahrenheit | |
| frozen beef | walk-in freezer | 19.00 Fahrenheit | |
| quaternary ammonium sanitizer | wiping cloth buckets | 200.00 PPM | |
| strawberry parfait | three-door merchandiser cooler | 40.00 Fahrenheit | |
| tuna salad | two-door upright cooler - back kitchen - left | 40.00 Fahrenheit | |
| chicken curry | steam table - deli area | 159.00 Fahrenheit | |
| warm water | hand sink - side of cook-line | 100.00 Fahrenheit | |
| sriracha mayo | two-door upright cooler - back kitchen - right | 39.00 Fahrenheit | |
| caesar dressing | two-door upright cooler - back kitchen - left | 40.00 Fahrenheit | |
| hot water | three compartment sink | 120.00 Fahrenheit | |
| chipotle aoli | walk-in cooler - right | 39.00 Fahrenheit | |
| chicken curry | four-door upright warmer - deli area | 173.00 Fahrenheit | |
| egg salad sandwich | three-door merchandiser cooler | 41.00 Fahrenheit | |
| quaternary ammonium sanitizer | three compartment sink | 200.00 PPM | |
| cooked pork | two-door upright warmer - back kitchen | 162.00 Fahrenheit | |
| combo pizza | hot hold - pizza station | 146.00 Fahrenheit | |
| hot water | two compartment sink | 120.00 Fahrenheit | |
| egg salad | three-door upright cooler - deli area | 40.00 Fahrenheit | |
| ham | ice bath - salad bar | 40.00 Fahrenheit | |
| grapefruit | one-door under-counter cooler - deli area | 40.00 Fahrenheit | |
| milk | upright cooler - coffee bar | 41.00 Fahrenheit | |
| roasted vegetable salad | walk-in cooler - left | 40.00 Fahrenheit | |
| sausage | prep cooler - pizza station | 39.00 Fahrenheit | |
| raw chicken | walk-in cooler - right | 39.00 Fahrenheit | |
| green cream-based sauce | cook-line - deli area | 186.00 Fahrenheit | reheating |
| mayo | walk-in cooler - left | 38.00 Fahrenheit | |
| calzones | under-counter warmer - pizza station | 154.00 Fahrenheit | |
| basmati rice | two-door upright warmer - back kitchen | 139.00 Fahrenheit | |
| tomato salad | prep cooler - pizza station | 39.00 Fahrenheit | |
| butter | under-counter coolers - salad bar | 40.00 Fahrenheit | |
| curry | walk-in freezer | 74.00 Fahrenheit | cooling |
| chili | stovetop | 162.00 Fahrenheit | |
| konbu | walk-in cooler - right | 38.00 Fahrenheit | |
| chicken curry | two-door upright warmer - back kitchen | 167.00 Fahrenheit | |

Overall Comments:

***Notes:**

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- Mechanical dishwasher is currently inoperable. Employees observed properly manually warewashing in the three compartment sink.

- Facility utilizes a digital tracking system on a tablet for food items subjected to time as a public health control

Access granted by front desk at lobby of Building 1. Escort provided to Building 3, where cafeteria is located

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 **4/21/2026**. 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: Andrew Scalia
Food Service Director

Signed On: April 07, 2026