

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 FA0291807 - BA @ PALO ALTO NETWORKS - 1ST FLOOR KI		Site Address 3200 TANNERY WY, SANTA CLARA, CA 95054		Inspection Date 10/02/2025		Placard Color & Score GREEN 85		
Program PR0437248 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 11:50 - 13:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SAMANTHA REYES				FSC Marisa Ramirez 09/06/2030

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		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		X
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

K14 - 8 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: Upright dishwasher measured to have rinse cycle of 149F.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Machine was repaired and rinse cycle measured to be 160F.

Minor Violations

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

Inspector Observations: Chicken in upright warmer measured to be 131-133F. Other items in upright warmer measured to be over 135F.

[CA] PHFs shall be held at 135°F or above for hot holding. [COS] Chicken was placed back into oven to reheat to 165F prior to returning to upright warmer.

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: Some gaskets for 3 under the counter cooler by sushi area and front service observed to have torn gasket.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door observed have gaps under the door. [CA] Seal the back door with weather stripe.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cooked Rice and beans	Back kitchen walk in cooler	39.00 Fahrenheit	
Soup	Service area hot holding warmer under the counter	155.00 Fahrenheit	
Beef	Upright warmer in back kitchen next to stove	148.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Ham	Back walk in cooler	37.00 Fahrenheit	
Gitz	Service area hot holding warmer under the counter	176.00 Fahrenheit	
Beans	Service area hot holding warmer under the counter	154.00 Fahrenheit	
Cooked chicken	Back kitchen walk in cooler	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Burssel sprouts	Back walk in cooler	37.00 Fahrenheit	
Mushrooms	Upright warmer in back kitchen next to oven	139.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Seaweed	Sushi 3 door under the counter cooler	40.00 Fahrenheit	
Salmon	Sushi 3 door under the counter cooler	40.00 Fahrenheit	
Rice	Upright warmer in back kitchen next to oven	147.00 Fahrenheit	
Chicken	Upright warmer in back kitchen next to oven	133.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Hummus	Service area 3-door under the counter cooler	40.00 Fahrenheit	
Cut tomatoes	Service area 3-door under the counter cooler	39.00 Fahrenheit	
Rinse cycle	Upright dishwasher	149.00 Fahrenheit	
Tofu	Service area 3-door under the counter cooler	40.00 Fahrenheit	
Black beans	Upright warmer in back kitchen next to stove	156.00 Fahrenheit	

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 **10/16/2025**. 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: Samantha Reyes
Resident District Manager

Signed On: October 02, 2025