

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 FA0303896 - AMAZON BON APPETIT - MARKET		Site Address 3075 OLCOTT ST, SANTA CLARA, CA 95054		Inspection Date 04/01/2025	
Program PR0446598 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:05 - 11:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By DENISE MCCONNELL	FSC Christopher M Bifano 09/06/2029		

Placard Color & Score

GREEN
90

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						
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						

OFFICIAL INSPECTION REPORT

Facility FA0303896 - AMAZON BON APPETIT - MARKET	Site Address 3075 OLCOTT ST, SANTA CLARA, CA 95054	Inspection Date 04/01/2025
Program PR0446598 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name BON APPETIT MANAGEMENT CO	Inspection Time 10:05 - 11:35

K48	Plan review		X	
K49	Permits available			
K58	Placard properly displayed/posted			

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink not available for use at deli sandwich area. [CA] When providing open foods facility will provide a permanently plumbed handwash sink available fully stocked with soap and paper towels at all times. Facility shall immediately cease and desist all food prep at this 6th floor marketplace. [COS] Facility stopped providing open foods.*

Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Facility added open foods and a prep cooler to market area. [CA] When expanding and adding equipment, facility must submit to this Agency's Plan Check Department for approval prior to adding equipment or renovating facility. For more information please visit EHinfo.org to find more information regarding the plan check process. Facility shall submit for any additional equipment needed to support change in operation.*

Facility shall immediately cease and desist all food prep at this 6th floor marketplace.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sliced tomatoes	prep cooler	37.00 Fahrenheit	
Cheese	prep cooler	38.00 Fahrenheit	
Hardboiled egg	Upright cooler	120.00 Fahrenheit	

Overall Comments:

Facility observed to have added as new prep cooler unit to start making sandwiches on site. Facility does not have handwash within the food prep area and is not permitted to provide open foods. Facility may install handwash sink with prior approval from This Agency's Plan Check Department.
Facility shall immediately cease and desist all food prep at this 6th floor marketplace.

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 **4/15/2025**. 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: Karen Chan
PIC

Signed On: April 01, 2025