OFFICIAL INSPECTION REPORT

Owner Name: HMS HOST CORPORATION
Facility Name: SJC-TB-B2-BAGGAGE CLAIM-STARBUCKS COFFEE
Site Address: 1701 AIRPORT BL, SAN JOSE, CA 95110
Program: PR0393462 - FOOD PREP / FOOD SVC OP   6-25 EMPLOYEES RC 1 - FP12

Inspected By: OBDULIA DUQUE-TURCIOS
Inspection Type: RISK FACTOR INSPECTION
Consent to Inspect Granted By: SUSAN YRACHETA

Major Risk Factors and Interventions Violations:
No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:
No minor violations were observed during this inspection.

Performance Based Inspection Questions:
- Satisfactory - No discharge observed from eyes, nose, and/or mouth.
- Satisfactory - Proper hot and cold holding temperatures.
- Satisfactory - Hands clean/properly washed/gloves used properly.
- Satisfactory - Food contact surfaces clean and sanitized.
- Satisfactory - Adequate handwash facilities: supplied or accessible.
- Satisfactory - Proper eating, tasting, drinking or tobacco use in food preparation area.
- Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
- Satisfactory - Hands clean/properly washed/gloves used properly.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>milk</td>
<td>undercounter unit</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>whipped cream</td>
<td>undercounter unit</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>soy milk</td>
<td>undercounter unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sausage sandwiches</td>
<td>undercounter unit</td>
<td>33.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>handwashing facility</td>
<td>108.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

FSC
SeervSafe
Susan Yracheta
Cert. No. 14885554
Exp. Date: 03/9/2022.

No violations were observed during the time of the inspection.

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 6/6/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Susan Yracheta
Manager
Signed On: May 23, 2018