

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 FA0306421 - SUSPIRO		Site Address 3060 OLSEN DR 20, SAN JOSE, CA 95128		Inspection Date 07/18/2025		Placard Color & Score GREEN 87		
Program PR0449733 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BACAN LLC		Inspection Time 13:40 - 15:20			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JOHN BREMER				FSC JOHN BREMER 3/2/29

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				N
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records					X		S
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						S
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	X	
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		

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

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Following food items were kept at room temp for reheating before service:

Partially cooked chicken 95F & Tomatoes and onion puree 65F

Water in a steam bath was too low and Mashed potatoes were at 97F.

Ice was melted in a ice bath and pasteurized Eggs were at 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. OR do TPHC with time marking.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand washing sink at the service counter and hand washing sink in the employee restroom lack soap.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[SA] Refill soap immediately once out.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Chlorine sanitizer was measured 200ppm.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
BOBA	REFRIGERATION BAR	38.00 Fahrenheit	
HOT WATER	3-COM SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING EMPLOYEE RESTROOM	100.00 Fahrenheit	
CHLORINE SANITIZER BAR	BUCKET	200.00 PPM	
BEEF	DRAWER REFRIGERATION	40.00 Fahrenheit	
PASTERIZED EGGS	ICE BATH	50.00 Fahrenheit	
CALAMARI	WALK IN FREEZER	20.00 Fahrenheit	
TOMATOES AND ONION PUREE	ROM TEMP FOR REHEATING BEFORE SERVICE	65.00 Fahrenheit	
GRILLED CHICKEN	DRAWER REFRIGERATION	40.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
GOCAMOLI	PREP TABLE	40.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
CLAMS	DRAWER REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HANDWASHING BAR	100.00 Fahrenheit	
CHLORINE SANITIZER	3-COMP SINK	200.00 PPM	
CHICKEN	PARTIALY COOKED ROOM TEMP	95.00 Fahrenheit	
TOMATOES	PREP TABLE	40.00 Fahrenheit	
CHICKEN	ICE BATH	40.00 Fahrenheit	
MASHED POTATOES	STEAM BATH	97.00 Fahrenheit	

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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 **8/1/2025**. 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: Samuel Castro
Executive Chef

Signed On: July 18, 2025