

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 FA0255742 - BOLTIFUL FRESH KITCHEN		Site Address 3937 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 04/27/2026		Placard Color & Score GREEN 92		
Program PR0373497 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TEAMBOWL RIVERMARK LLC		Inspection Time 14:45 - 16:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JOE AND MEGAN				FSC Joedith Tse 05/08/2028

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						
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		
K10	Proper cooking time & temperatures					X		S
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						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		
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		

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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:

Bean soup (cooked garbanzos) measured 112F while maintained in a crock pot on the reach-in cooler across from the front service line. Crock pot appears to be unplugged. Per staff, it had been cooked 4 hours prior.

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

[COS] Bean soup was voluntarily discarded.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
noodles	hot hold inserts - front service - left	139.00 Fahrenheit	
ambient	prep cooler - front service line - left	41.00 Fahrenheit	no PHF, raw spinach/mixed greens only
turmeric sauce	two-door reach-in cooler - back kitchen	40.00 Fahrenheit	
raw salmon	walk-in cooler - right	37.00 Fahrenheit	
raw/undercooked steak	hot hold inserts - front service - right	1.50 Hours	TPHC
milk	walk-in cooler - left	29.00 Fahrenheit	
beef barbacoa	crook pot - hot hold - front service	181.00 Fahrenheit	
raw marinated salmon	one-door reach-in cooler - cook-line	39.00 Fahrenheit	
pesto sauce	two-door reach-in cooler - left - front service	34.00 Fahrenheit	
ambient	two-door reach-in cooler - right - front service	41.00 Fahrenheit	no PHF, drinks only
sliced tomatoes in chimichurri sauce	prep cooler - front service line - right	39.00 Fahrenheit	
roasted brussels sprouts	hot hold inserts - front service - middle	137.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
black rice	hot hold inserts - front service - left	153.00 Fahrenheit	
roasted mushrooms	hot hold inserts - front service - middle	141.00 Fahrenheit	
cooked salmon	hot hold inserts - front service - right	1.50 Hours	TPHC
warm water	hand sink - restroom	100.00 Fahrenheit	
pickled onions	prep cooler - front service line - right	38.00 Fahrenheit	
garlic ranch	two-door reach-in cooler - left - front service	34.00 Fahrenheit	
parmesan cheese	prep cooler - front service line - right	40.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
cooked chicken	upright hot hold - cook-line	143.00 Fahrenheit	
noodles	one-door reach-in cooler - cook-line	40.00 Fahrenheit	
raw beef	walk-in cooler - right	36.00 Fahrenheit	
house-made ranch	walk-in cooler - left	29.00 Fahrenheit	
chimichurri sauce	walk-in cooler - left	29.00 Fahrenheit	
roasted potatoes	hot hold inserts - front service line - middle	145.00 Fahrenheit	
thai sauce	two-door reach-in cooler - back kitchen	40.00 Fahrenheit	

Overall Comments:

Facility is properly adhering to time as a public health control (4-hour rule) for salmon and raw/undercooked steak held at the front service line. Potentially hazardous house made sauces held at the back kitchen area shelving, and at the cook-line also observed subjected to TPHC. All items properly time labeled.

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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 **5/11/2026**. 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: Joe
Operations Manager

Signed On: April 27, 2026