

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 FA0274069 - UNDERCOVER FRIES		Site Address 2855 STEVENS CREEK BL 1281, SANTA CLARA, CA		Inspection Date 10/08/2026		Placard Color & Score GREEN 75		
Program PR0414494 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name J & K VALLEY FAIR, LLC		Inspection Time 15:00 - 17:20			
Inspected By KAYTLEN SWANSON		Inspection Type ROUTINE INSPECTION		Consent By DUKE				FSC Anna Nguyen 7/14/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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		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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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

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

Inspector Observations: *Handwash sink in back kitchen near 3 compartment sink had no soap. PIC was instructed to refill the soap but the soap compartment was missing.*

[CA] *Provide handwashing cleanser in dispenser at handwash stations at all times.*

[SA] *Handwash sink around the corner at the prep line is fully stocked and functional.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *One employee working at the time of inspection had an expired food handler card.*

[CA] *All food handlers at facility shall possess a valid food handler card for the duration of their employment. Cards shall be made available upon request.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *6 different unlabeled spray bottles containing pink, blue, and yellow cleaning chemicals were found: 1 near the 3 compartment sink (PIC identified as degreaser) and 5 near the handwash sink in prep area.*

[CA] *Chemicals once removed from original container shall be labeled with common name.*

[COS] *PIC labeled the bottles with a sharpie.*

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: *Test strips to measure chlorine sanitizer concentration in 3 compartment sink were unavailable at time of inspection.*

[CA] *Testing strips to measure chlorine sanitizer concentration shall be available at all times.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: **REPEAT* Pressurized cylinders for the beverage dispenser are unsecured.*

[CA] *Pressurized cylinders shall be securely fastened to a rigid structure.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Light bulb is out in walk-in freezer. Freezer was completely dark with the door closed, needed a flashlight to see items stored inside.*

[CA] *Replace the lightbulb. In every area in which any food is prepared or stored, sufficient lighting shall be provided.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Drain pipe from prep sink extends into the floor sink.*

[CA] *Drain lines must be at least 1" above the floor sink or at a height twice the diameter of the drain in order to prevent sewage backflow*

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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: Found employee's personal items stored in food prep areas throughout facility: keys, wallet, hat on drainage board on prep sink; personal food and drinks in reach in refrigerator near janitorial sink; stuffed animals on shelving for dry storage.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Food residue was found around the basin of the handwash sink near prep area. Per PIC, utensils used for serving chili were washed in the handwash sink.

[CA] Handwashing sinks shall be used exclusively for washing hands and not for warewashing of utensils.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Missing ceiling tiles in back prep kitchen over 3 compartment sink.

[CA] Repair and replace ceiling tiles and maintain in good repair to prevent pest ingress and harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Under counter prep fridge	37.00 Fahrenheit	
Bacon	Cold prep counter	40.00 Fahrenheit	
Hot water	Hand wash sink near prep line	100.00 Fahrenheit	
Ambient	Under counter freezer	14.00 Fahrenheit	
Hot water	Prep sink	125.00 Fahrenheit	
Hot water	3 compartment sink	127.00 Fahrenheit	
Chlorine sanitizer	3 comp sink	100.00 PPM	
Sour cream	Under counter prep fridge	36.00 Fahrenheit	
Chili	Under counter prep fridge	36.00 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 **10/22/2026**. 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: Duke
Manager
Signed On: October 08, 2026