

# 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 FA0208711 - GUCKENHEIMER @ SK HYNIX		Site Address 3101 N 1ST ST, SAN JOSE, CA 95134		Inspection Date 04/21/2025	
Program PR0307862 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GUCKENHEIMER SERVICES		Inspection Time 10:15 - 12:35
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION		Consent By JUN	FSC Mark Wucher 09/07/2026	

Placard Color & Score
<b>GREEN</b>
<b>94</b>

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						
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				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						

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

No major violations were observed during this inspection.

### Minor Violations

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

***Inspector Observations: No paper towels at handwash sink in warewash area. [CA] Single-use sanitary towels shall be provided in dispensers at all times.***

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

***Inspector Observations: Clean, wet plastic containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
fish	walk in cooler	44.00 Fahrenheit	prep
beef	walk in cooler	37.00 Fahrenheit	
miso soup	service line - 2	169.00 Fahrenheit	
provolone cheese	two door upright cooler - back prep	41.00 Fahrenheit	
half and half	self-service drink area	39.00 Fahrenheit	
high temperature sanitizer	dishwashing machine	160.00 Fahrenheit	
cheese	two door upright cooler - back prep	41.00 Fahrenheit	
chipotle sauce	prep cooler - grill area	41.00 Fahrenheit	
tuna	service line - 2	48.00 Fahrenheit	prep
tofu	two door cooler - back prep area	44.00 Fahrenheit	prep
soup	stove	135.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tofu	two door upright cooler - service area	44.00 Fahrenheit	prep
mushroom	walk in cooler	44.00 Fahrenheit	cooling
salmon	upright freezer	10.00 Fahrenheit	IR
potato	Alto-Sham - entree area	135.00 Fahrenheit	
ranch	prep cooler - entree area	41.00 Fahrenheit	
Korean beef	two door reach in cooler	41.00 Fahrenheit	
tuna salad	prep cooler - grill area	44.00 Fahrenheit	prep
cooked peppers	service line - 2	51.00 Fahrenheit	prep
eel	service line - sushi area	139.00 Fahrenheit	
rice	rice cooker	132.00 Fahrenheit	prep
meat	walk in freezer	1.00 Fahrenheit	IR
hot water	three compartment sink	120.00 Fahrenheit	
chicken	drawer cooler	41.00 Fahrenheit	
ribs	service line - entree area	140.00 Fahrenheit	
hot link	Alto-Sham - grill area	135.00 Fahrenheit	
crab	prep cooler - sushi	33.00 Fahrenheit	
raw, shell eggs	two door upright cooler - service area	44.00 Fahrenheit	prep
pooled eggs	two door upright cooler - service area	43.00 Fahrenheit	
fried fish	service line - Korean area	135.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
cooked onions	service line - grill area	141.00 Fahrenheit	
tomato	two door cooler - back prep area	41.00 Fahrenheit	
ambient air	two door upright cooler - service area	40.00 Fahrenheit	
rice	Alto-Sham - Korean area	167.00 Fahrenheit	
cheddar cheese	prep cooler - grill area	41.00 Fahrenheit	
potato	prep cooler - sushi	102.00 Fahrenheit	cooling
bean sprouts	service line - 1	54.00 Fahrenheit	prep
kimchi soup	service line - 1	147.00 Fahrenheit	
crab sticks	prep cooler - sushi	32.00 Fahrenheit	

## Overall Comments:

*Facility uses lactic acid as sanitizer. Sanitizer test strips were available.*

*Two door upright cooler in front service area appears to fluctuate temperature rapidly. Refrigerator shall maintain PHFs at or below 41F at all times.*

*Recommend facility to have coolers service to ensure that PHFs are maintained at or below 41F.*

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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 **5/5/2025**. 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



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**Received By:** Jun  
EHS Manager

**Signed On:** April 21, 2025