

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 FA0212509 - BIRK'S RESTAURANT-MCCANDLESS	Site Address 3955 FREEDOM CL, SANTA CLARA, CA 95054	Inspection Date 01/09/2025
Program PR0304264 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name CLASSIC AMERICANA FOOD	Inspection Time 13:30 - 14:30
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By JUAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/07/2025

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

Compliance of this violation has been verified on: 01/09/2025

Cited On: 01/07/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 01/09/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
raw beef patty	under counter cooler	39.00 Fahrenheit	
Caesar dressing	cook line prep 2	41.00 Fahrenheit	
cheese	under counter cooler	41.00 Fahrenheit	
blue cheese	cook line prep 1	41.00 Fahrenheit	
cooked potato	under counter cooler	50.00 Fahrenheit	Per PIC, prepared less than 1 hour ago.
cut tomato	cook line prep 1	38.00 Fahrenheit	
raw fish	under counter cooler	41.00 Fahrenheit	
garlic in oil	cook line prep 2	41.00 Fahrenheit	
cooked beef	cook line prep 2	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (1/7/2025).

The following major violations were corrected:

K07: Measured various PHFs throughout the cook line at appropriate holding temperatures. See measured observations. PIC stated the broken under counter cooler is not in use. During inspection, PIC completed the TPHC form for holding bernaise sauce.

K09: PIC stated no items were cooling at the time of inspection. Facility cooks and cools large batches every other day, or as needed. Discussed approved cooling methods.

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **1/23/2025**. 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.

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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: Carlos Ramirez
Sous Chef

Signed On: January 09, 2025