

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 FA0273350 - SYNAPTICS INC		Site Address 1251 MCKAY DR, SAN JOSE, CA 95066		Inspection Date 10/29/2024		Placard Color & Score GREEN 90		
Program PR0413288 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GUCKENHEIMER SERVICES		Inspection Time 12:20 - 14:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By GARY PATTERSON				FSC GARY PATTERSON 12/18/2024

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						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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		
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		X
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: Inside the upright hot holding unit in the front service area: measured internal temperature of fried tofu and fried squash to be 115F - 125F. PIC stated food had been held for 1 hour.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[SA] Foods will be discarded at the end of lunch, before the 4-hour time mark.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: The upright hot holding unit near the front service area was not able to keep potentially hazardous foods at 135F and above.

[CA] Repair/adjust unit so that it can keep foods at 135F and above.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
STEW	UPRIGHT HOT HOLDING UNIT	145.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
RICE	STEAM TABLE	165.00 Fahrenheit	
CHICKEN SALAD	GLASS DOOR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	2-COMPARTMENT PREP SINK	120.00 Fahrenheit	
FRIED CHICKEN	STEAM TABLE	150.00 Fahrenheit	
COOKED CHICKEN, RAW MEATS	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
STEW	STEAM TABLE	145.00 Fahrenheit	
COOKED CHICKEN, COOKED SALMON	WALK-IN REFRIGERATOR	50.00 Fahrenheit	COOLING
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
FRIED TOFU, FRIED SQUASH	UPRIGHT HOT HOLDING	115.00 Fahrenheit	115F - 125F

Overall Comments:

Ensure the final rinse of the high-temperature dish washer is able to be verified at 160F with the facility's thermal stickers.

Lunch is served from 11:30am to 1:00pm.

Please send any address change requests in writing/email to: mindy.nguyen@deh.sccgov.org

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 **11/12/2024**. 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: Gary Patterson
General Manager

Signed On: October 29, 2024