

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 FA0253402 - EGGHEAD		Site Address 80 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 05/20/2025
Program PR0368943 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NOTHING BUT WRAP INC	Inspection Time 10:00 - 10:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JOHN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/14/2025

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

Compliance of this violation has been verified on: 05/20/2025

Cited On: 05/14/2025

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

Compliance of this violation has been verified on: 05/20/2025

Cited On: 05/20/2025

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

Inspector Observations: A) Large plastic Cambro of sautéed onions, approximately 5-10 lbs, maintained inside the walk-in refrigerator measured at 48F in the center and 43F on the outsides.

Manager stated that the onions were prepared yesterday, most likely in the middle of the day. Employees did scoop some for use today. Onions are usually cooked and then cooled on cooling pans, before storing in Cambros.

B) Tray of fried chicken cooling inside the walk-in refrigerator kept tightly covered. Chicken measured at 100F. Manager stated that chicken was prepared in the morning, less than 2 hours prior.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Sautéed onions were VC&D due to improper cooling. Plastic wrap on the fried chicken was uncovered to expedite cooling process.

Minor Violations

N/A

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Measured Observations

Item	Location	Measurement	Comments
Sauteed onions	Hot holding unit	145.00 Fahrenheit	
Milk	Reach-in refrigerator - beverage prep area	41.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Sanitizing bucket	Beverage preparation	200.00 PPM	Quaternary ammonia
Raw marinated chicken	Walk-in refrigerator	40.00 Fahrenheit	
Pooled eggs	Walk-in refrigerator	40.00 Fahrenheit	
Sanitizing bucket	Cook line	200.00 PPM	Quaternary ammonia
Grilled chicken	Griddle	178.00 Fahrenheit	
Fried chicken	Deep fryer	167.00 Fahrenheit	
Scrambled eggs	Under warmer	140.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Reach-in refrigerator - dough prep area	39.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 5/14/2025.
- Facility has corrected the following major violations:
 - K06M - Adequate handwash facilities supplied, accessible:
 - At time of inspection, all hand wash stations observed easily accessible and equipped with warm water, hand soap, and paper towels readily available.
 - Hand soap and paper towels provided in respective dispensers.
 - K07M - Improper hot and cold holding temperatures:
 - PHF items measured within temperature requirements and/or properly documented.
 - Small tray of fried chicken maintained inside preparation refrigerator measured at 57F. Manager stated that fried chicken is prepared in the morning and is cooled. Small portion is maintained inside the preparation refrigerator and used.
- Major cooling violation was observed at time of the follow-up inspection. See violation above.
- Facility has earned a green pass placard.
- Continue to address all other violations noted on inspection reports.

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 **6/3/2025**. 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



Received By: John T.
Manager
Signed On: May 20, 2025