

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 FA0252836 - EPICUREAN GROUP @ AMD		Site Address 2050 LOGIC DR 4, SAN JOSE, CA 95124		Inspection Date 07/28/2025	
Program PR0368072 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EPICUREAN GROUP		Inspection Time 10:40 - 12:40
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By THOMAS ASH	FSC Thomas Ash 6/22/26		

Placard Color & Score GREEN 79

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						
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X		X			N
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	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	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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Found the following PHFs under time as a public health control without time log and or time marks: cooked vegetables at sandwich station, at pasta station (mash potatoes, cooked vegetables and pasta), at salad bar (eggs, cheese, sauce, diced tomatoes and sliced cheese) and milk at beverage station (self-service). [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator added PHFs to time log on site.

Minor Violations

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

Inspector Observations: 1. Lacking mounted soap dispenser at hand wash station located in warewash room. Observed giant soap bottle near by. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.
2. Lacking single use paper towel and soap at hand wash station located at sandwich station. Note: Another hand wash station stocked with soap and paper towel near by.
[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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: Measured hot water temperature topping at 150F for high temp dish machine. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] Operator directed to sanitize all equipments at warewash station nearby under quat sanitizer.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding at 83F at hand wash station near F3 walk-in-cooler in back area. Hand wash station is under sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

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: Found green crates used to elevate food item off floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.

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: Found leaking faucets at the following areas: 1-compartment sink (front station), under warewash sink drain line and middle compartment sink, 1-compartment sink (near warewash area), at 2-compartment sink at cooks line and 1-compartment sink (near office). [CA] Repair leak.

Performance-Based Inspection Questions

- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
milk	1 door reach in (beverage station)	41.00 Fahrenheit	
fries	2 door reach in (sandwich station)	41.00 Fahrenheit	
beverage	3 door sliding upright	39.00 Fahrenheit	
pork loin	pasta warmer station	146.00 Fahrenheit	under TPHC, time log observed.
broccoli	pasta warmer station	120.00 Fahrenheit	under TPHC, no time log observed.
ambient	2 door reach in (pizza station)	41.00 Fahrenheit	
cooked shrimp	walk-in-cooler (F3)	69.00 Fahrenheit	process of cooling
pasta	pasta cold station	50.00 Fahrenheit	under TPHC, no time log observed.
vegetables	sandwich station warmer	106.00 Fahrenheit	under TPHC, no time log observed.
sandwich	grab n go (pizza station)	41.00 Fahrenheit	
cooked mushroom	sandwich station warmer	109.00 Fahrenheit	
shrimp	under ice (pasta station)	41.00 Fahrenheit	
hot water	high temp dish machine	150.00 Fahrenheit	
ambient	walk-in-freezer	3.90 Fahrenheit	
diced tomato	salad bar	41.00 Fahrenheit	under TPHC, no time log observed.
milk	beverage station	45.00 Fahrenheit	under TPHC, no time log observed.
vegetables	1 door upright warmer @ sandwich station	91.00 Fahrenheit	between 91F - 106F, under time as a public health control (TPHC), no time log observed.
sliced cheese	salad bar	41.00 Fahrenheit	under TPHC, no time log observed.
ambient	walk-in-in-cooler (F3)	41.00 Fahrenheit	
hot water	warewash/(2x) 2-comp/ (3x) 1-comp	120.00 Fahrenheit	
vegetables	2 door upright	41.00 Fahrenheit	
patty	2 door under drawer @ cooks line	38.00 Fahrenheit	
sliced tomato	sandwich station under ice	41.00 Fahrenheit	
eggs	salad bar	41.00 Fahrenheit	under TPHC, no time log observed.
mash potato	pasta warmer station	150.00 Fahrenheit	under TPHC, no time log observed.
rice	walk-in-cooler (F1)	86.00 Fahrenheit	process of cooling
warm water	handsink (sandwich station, middle) under sensor	100.00 Fahrenheit	between 100F - 102F
mash potatoes	1 door warmer	144.00 Fahrenheit	
quat	sani buckets/warewash	200.00 PPM	
sliced cheese	2 door under drawer @ cooks line	39.00 Fahrenheit	
sliced ham	salad bar	56.00 Fahrenheit	under TPHC, no time log observed.
water	handsink (back near walk-in) under sensor	83.00 Fahrenheit	
warm water	handsink (sandwich station)	100.00 Fahrenheit	
cheese blocks	walk-in-cooler (F1)	41.00 Fahrenheit	
cooked potato	walk-in-cooler (F3)	112.00 Fahrenheit	process of cooling
sauce	pasta warmer	156.00 Fahrenheit	
chicken	grill	146.00 Fahrenheit	process of cooking

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 **8/11/2025**. 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: Thomas Ash
General Manager

Signed On: July 28, 2025