

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 FA0212772 - WIENERSCHNITZEL		Site Address 75 SARATOGA AV, SANTA CLARA, CA 95050		Inspection Date 07/31/2025		Placard Color & Score GREEN 90		
Program PR0301072 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MH HEREDIA CORPORATION		Inspection Time 13:00 - 14:45			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By EVA				FSC MARIA HEREDIA 03/10/2030

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						
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						S
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0212772 - WIENERSCHNITZEL	Site Address 75 SARATOGA AV, SANTA CLARA, CA 95050	Inspection Date 07/31/2025
Program PR0301072 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MH HEREDIA CORPORATION	Inspection Time 13:00 - 14:45
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

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: A OPEN BUCKET OF PICKLE WITH LID ND CANS OF CHICKEN DOGS ON FLOOR NEXT TO THE ICE MACHINE.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: BUN WITH PLASTIC COVER IN A SHELVE STORED NEXT TO THE JANITORIAL SINK.

[CA] Provide a splash guard between bun shelving to prevent cross contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: RESTROOM LACK OPENABLE SCREEN WINDOW OR A LIGHT SWITCH-ACTIVATED EXHAUST FAN.

[CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.

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: SLOW DRAIN FOR THE ONLY HAND WASHING SINK IN THE FACILITY.

[CA] Fix or repair slow drain for hand washing accessibility.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: THE SIDE OF THE ICE MACHINE HAD A LYONS CHOCOLATE CONE DIP OPEN CAN WITH A PLASTIC COVER AND A 8-INCH STEEL WRENCH ON IT.

[CA] Storage room with open food shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
TOMATOES	PREP COOLER	43.00 Fahrenheit	AMBIENT 35F
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT DOGS	FLAT GRILL	160.00 Fahrenheit	
BEEF PATTIE	HOT HOLDING	155.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
CHOCOLATE DIP	HOT HOLDING	120.00 Fahrenheit	NON PHF - SHELVE STABLE
CORN DOG	PREP COOLER	42.00 Fahrenheit	AMBIENT 35F
CHICKEN STRIPS	WALK IN FREEZER	15.00 Fahrenheit	
FRIES	HEAT LAMP	145.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
CHILI	HOT HOLDING	152.00 Fahrenheit	
CHICKEN STRIP	HEAT LAMP	137.00 Fahrenheit	
HOT DOGS	WALK IN REFRIGERATION	41.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0212772 - WIENERSCHNITZEL	Site Address 75 SARATOGA AV, SANTA CLARA, CA 95050	Inspection Date 07/31/2025
Program PR0301072 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MH HEREDIA CORPORATION	Inspection Time 13:00 - 14:45

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 **8/14/2025**. 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

Eva Landeros

Received By: EVA
PIC
Signed On: July 31, 2025