

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 FA0209947 - SUPER DUPER		Site Address 5399 PROSPECT RD, SAN JOSE, CA 95130		Inspection Date 01/14/2025		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 90 </div>		
Program PR0307443 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name 5399 PROSPECT ROAD LLC		Inspection Time 14:45 - 16:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ANA VICTORIA				FSC CRYSTAL GALLEGOS 08/09/2028

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				
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						
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				N

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		
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		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *At the prep line, in the prep unit, measured sliced tomatoes at 46F. Observed container of sliced tomatoes was over-stacked and stored in a secondary container at the insert prep top of the prep unit. [CA] Potentially hazardous foods shall be held cold at 41F or below to prevent bacterial growth. Discontinue use of secondary containers and store food directly into the insert prep top. Discontinue overfill of insert containers.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed fruit flies in the warewash area, around channel drains, and on the recycling container. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food. Contact pest control to provide service for facility.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed wiping cloths stored on the counter outside of the sanitizer bucket. [CA] Ensure used wiping cloths are stored in a sanitizer bucket with applicable sanitizer.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *In the warewash area, observed worn flooring by the warewash machine. In the same area, to the right of the walk-in freezer door, observed a small exposed hole in the wall above the metal brackets. [CA] Ensure facility floors and walls are maintained to prevent possible harborage of vermin. Seal all cracks and crevices to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
burger patties	walk-in refrigerator	38.00 Fahrenheit	
cooked hamburger	flat-top grill	178.00 Fahrenheit	
french fries	deep fryer basket	170.00 Fahrenheit	
sliced tomatoes	prep unit	46.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
chocolate ice cream base	undercounter refrigerator	38.00 Fahrenheit	
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
french fries	hot holding unit	168.00 Fahrenheit	
sliced tomatoes	prep unit	41.00 Fahrenheit	
shredded cheese	prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
lactic acid sanitizer	3 compartment sink	704.00 PPM	
sliced cheese	undercounter drawer unit	41.00 Fahrenheit	
burger patties	undercounter drawer unit	41.00 Fahrenheit	
ranch dressing	undercounter refrigerator	40.00 Fahrenheit	
cooked mushrooms	prep unit	41.00 Fahrenheit	
lactic acid sanitizer	sanitizer bucket	704.00 PPM	
marinated chicken	undercounter drawer unit	41.00 Fahrenheit	
salad	prep unit	41.00 Fahrenheit	

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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 1/28/2025. 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: ANA VICTORIA
MANAGER

Signed On: January 14, 2025