

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 FA0209847 - SUPERGOOD KITCHEN	Site Address 52 E SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 07/25/2025
Program PR0305193 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CASK STRENGTH, INC	Inspection Time 12:40 - 13:10
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ARTHUR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/24/2025

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

Compliance of this violation has been verified on: 07/25/2025

Cited On: 07/24/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 07/25/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Walk in Cooler	68.00 Fahrenheit	Walk in cooler was turned off to defrost the unit.
Ambient Air	Prep Cooler	35.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection for the routine inspection.

Observations:

K01: Per Arthur, George will be the certified person for this facility and the other facilities will be presenting a different food safety certified person.

K07: All PHFs were in appropriate time and temperature relationships.

K18: No Reduced Oxygen Packaged foods were onsite.

K35: The prep cooler and walk in cooler were being serviced at time of the follow up inspection. Provide proof of corrections to inspector of equipment functioning properly and capable of maintaining PHFs at 41°F or below prior to restocking.

alfaro.alexander@deh.sccgov.org

Continue to correct any and all pending violations.

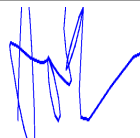
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/8/2025**. 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: Arthur
Manager2qq
Signed On: July 25, 2025