

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 FA0274872 - SPREADZ		Site Address 2348 WALSH AV G, SANTA CLARA, CA 95051		Inspection Date 01/14/2026	
Program PR0415470 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name A&M GLOBAL ENTERPRISE		Inspection Time 12:00 - 14:00
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MIKE E	
FSC Michael Eliasnia 8/12/2029					

Placard Color & Score
YELLOW
82

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						
K07 Proper hot and cold holding temperatures		X		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		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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0274872 - SPREADZ	Site Address 2348 WALSH AV G, SANTA CLARA, CA 95051	Inspection Date 01/14/2026
Program PR0415470 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name A&M GLOBAL ENTERPRISE	Inspection Time 12:00 - 14:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR: Front sandwich prep cooler measured to have:

- Sliced pepper jack cheese at 51F
- Tuna salad at 46F
- Cut chicken at 50F
- Ham at 50F
- Sliced cheddar cheese at 50F
- Sliced turkey meat at 51F
- Ambient temperature reach in portion at 47F

No PHFs observed to be stored in reach in portion of prep cooler and food is only stored at top portion of cooler. Per employee cooler is stocked at lunch time everyday a few minutes prior to opening(10:00AM).

MINOR:

Display measured to have:

- Potato salad at 45F
- Pasta salad at 44F
- Ambient temperature at 46F

Cooler observed to be left open.

Per operator cooler is stocked a few minutes prior to opening (10:00AM).

[CA] PHFs shall be kept at 41F and below for cold holding.

[COS] PHFs from prep cooler was moved into walk in cooler when service was stopped. PHFs may be kept in prep cooler inserts from 10:00AM - 2:00PM under time as a public health control and shall be discarded at the of 4 hours. PHFs kept under time as a public health control cannot be returned to hot holding afterwards.

Follow-up By
01/19/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 3-comp sink and only handwash sink inside kitchen had water measuring 65F. [CA] Provide hot water at 3-comp sink at 120F or above and warm water at all handwash sinks between 100F -108F or above 100F with a cold water mixing valve.

[COS] Hot water measured to be 101F in 3-comp sink

Follow-up By
01/19/2026

Minor Violations

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: 1) Prep cooler observed to have gasket in middle door fraying. [CA] Repair gasket and maintain in good condition

2) Handwash sink faucet observed to have a minor leak. [CA] Repair the leak in the handwash sinkj faucet.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0274872 - SPREADZ	Site Address 2348 WALSH AV G, SANTA CLARA, CA 95051	Inspection Date 01/14/2026
Program PR0415470 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name A&M GLOBAL ENTERPRISE	Inspection Time 12:00 - 14:00

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Potato salad	Deli display case	45.00 Fahrenheit	
Ranch	Walk in cooler	39.00 Fahrenheit	
Turkey	Front prep cooler	51.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Pepper jack	Front prep cooler	51.00 Fahrenheit	
Pasta Salad	Deli display case	44.00 Fahrenheit	
Chicken	Back prep cooler	40.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Ambient temperature	Front prep cooler	47.00 Fahrenheit	
Cheese	Back prep cooler	41.00 Fahrenheit	
Chicken	Front prep cooler	50.00 Fahrenheit	
Cheddar	Front prep cooler	51.00 Fahrenheit	
Ham	Back prep cooler	40.00 Fahrenheit	
Warm water	Handwash sink inside kitchen	100.00 Fahrenheit	

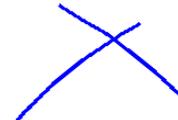
Overall Comments:

NOTE: Report was emailed to owner email on file. Confirmed owner email with Owner at time of inspection.

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 **1/28/2026**. 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: Mike
Refused to sign report

Signed On: January 14, 2026