

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 FA0306421 - SUSPIRO		Site Address 3060 OLSEN DR 20, SAN JOSE, CA 95128		Inspection Date 10/19/2026		Placard Color & Score GREEN 88		
Program PR0449733 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BACAN LLC		Inspection Time 14:00 - 15:50			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By JOHN BREMER				FSC John Bremer 03/02/2029

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						
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						

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	X	
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		X
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		

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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

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Missing tags for mussels served on 10/17/26. Shellstock tags are not maintained in chronological order correlated to the date the shellstock are sold or served.

[CA] Raw shucked shellfish shall bear a legible label that identifies the name, address and certification number of the shucker-packer or repacker and a "sell by" date or "best if used by" date. The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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

Inspector Observations: Water temperature at kitchen handwash sink measured 80F. Additional handwash sinks available for use.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Means for adequately measuring the water temperature in the high temp dishwasher are not readily available (ex. thermal strips, dishwasher thermometer).

[CA] Testing equipment and materials shall be provided to adequately measure the utensil surface temperature during mechanical warewashing.

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: Cardboard used to line walk in freezer floor.

[CA] Discontinue use of unapproved materials to line flooring.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Multiple refrigeration units are lacking hanging thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	132.00 Fahrenheit	
raw chicken skewer	drawer cooler	40.00 Fahrenheit	
squid ink	2 door upright cooler	41.00 Fahrenheit	
cooked shrimp	drawer cooler - cold line	39.00 Fahrenheit	
cooked octopus	drawer cooler - cold line	41.00 Fahrenheit	
raw large scallops	drawer cooler - grill line	38.00 Fahrenheit	
raw chicken	walk in cooler	38.00 Fahrenheit	
raw small scallops	drawer cooler - cold line	37.00 Fahrenheit	
ambient	produce walk in cooler	39.00 Fahrenheit	
cooked lobster	2 door upright cooler	41.00 Fahrenheit	
rice	warmer	171.00 Fahrenheit	
cooked corn	walk in freezer	3.00 Fahrenheit	IR
water	prep sinks	123.00 Fahrenheit	
water	employee restroom handwash sink	100.00 Fahrenheit	
water	additional kitchen handwash sinks	100.00 Fahrenheit	
raw trout	2 door upright cooler	40.00 Fahrenheit	
raw shell eggs	walk in cooler	34.00 Fahrenheit	IR
water	restroom handwash sinks	100.00 Fahrenheit	
whole milk	single door under counter cooler	36.00 Fahrenheit	IR
raw squid	drawer cooler - grill line	38.00 Fahrenheit	
water	bar handwash sink	100.00 Fahrenheit	
ambient	walk in cooler	35.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer bucket	200.00 PPM	
utensil surface temp	high temp warewash machine 2	170.00 Fahrenheit	
raw beef	walk in cooler	36.00 Fahrenheit	
beef empanada	drawer cooler - cold line	39.00 Fahrenheit	
cherry tomatoes	prep cooler - top insert - cold line	41.00 Fahrenheit	
green cream sauce	2 door upright cooler	40.00 Fahrenheit	
raw mussels	drawer cooler - grill line	37.00 Fahrenheit	
albondigas meatball soup	hot holding	143.00 Fahrenheit	
water	kitchen handwash sink	80.00 Fahrenheit	
utensil surface temp	high temp warewash machine	161.00 Fahrenheit	
raw jumbo shrimp	drawer cooler - grill line	38.00 Fahrenheit	
raw corvina fish	drawer cooler - cold line	40.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with complaint investigation: CO0161174

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 11/2/2026. 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: John Bremer
District Manager

Signed On: October 19, 2026