

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 FA0253402 - EGGHEAD		Site Address 80 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 10/09/2026		Placard Color & Score YELLOW 52		
Program PR0368943 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NOTHING BUT WRAP INC		Inspection Time 10:15 - 12:15			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANYA				FSC John Tang 04/28/2027

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		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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		X			
K14	Food contact surfaces clean, sanitized		X		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	X	
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	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	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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Repeat Violation: The only handwash sink in the rear cooking area had the basin obstructed by various bags of fries. Per cook, they had just finished using them.

Follow-up By
10/16/2026

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Staff removed the obstructions and put them back in the upright freezer.

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

Inspector Observations:

PHFs in the only refrigerator in the main kitchen area were found measuring above 50F. Per cooks, the unit was in disrepair since yesterday. Cook also stated the unit was stocked last night and food stored overnight.

Follow-up By
10/16/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs were discarded. See VC&D report.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Repeat Violation: Ice in the ice machine was found to be adulterated from organic growth dripping into the ice bin.

Follow-up By
10/16/2026

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Ice removed from the ice bin and melted. Ice machine was cleaned and sanitized.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

Staff skipped the sanitizing step of warewashing when washing a container to use for an ice bath.

Follow-up By
10/16/2026

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] The three compartment sink was set up for sanitization.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Fried chicken cooling in sheet trays in a small speed rack were stacked over each other in layers. Edge pieces of chicken measured a 80F while internal pieces measured around 110F after 1.5 hour of cooling.

Follow-up By
10/16/2026

[CA] Properly store cooling foods in such a way to allow proper air flow.

[COS] EH inspector educated staff to place chicken in a single layer to allow for rapid cooling. Staff moved chicken to single layer sheet trays and moved the speed rack to the walk in cooler.

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

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Inspector Observations:

1. A dead nymph was found on a sticky trap in the kitchen.

Follow-up By
10/16/2026

2. A dead juvenile cockroach was found in the cabinet under the espresso machine.

3. Several dead cockroaches were found near the water heater

[CA] Maintain facility free of animals, pests, and vermin. Provide pest control as necessary.

No live activity or evidence of a current infestation observed. A follow up inspection will be conducted within 5 business days. Ensure to clean and sanitize affected areas. If an active infestation is observed, facility is to self-close until infestation has been eliminated.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw chicken was found stored above fries and bread in the upright freezer in the kitchen.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Facility has a container of white powder unlabeled at the barista station.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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:

The prep cooler in the kitchen is unable to maintain PHFs at 41°F or below.

Follow-up By
10/16/2026

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

[SA] PIC proposed using ice baths while they replace the unit. PIC left premises and returned with another unit during inspection. Per PIC, they retrieved it from storage.

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

Inspector Observations:

Wet wiping cloths at the barista area were left on the counter and above the espresso machine.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] Kitchen staff provided a sanitizer solution for barista staff.

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

Inspector Observations:

1. There is a gap between the cove base tile and floor tile under the thin prep table next to the handwash sink in the barista area.

2. The kitchen floor had an accumulation of water, grease, and food debris.

[CA] Maintain the floors, walls, and ceilings of the facility clean and in good repair. Seal the gaps.

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Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Eggs	Prep Table	62.00 Fahrenheit	left out ~ 1 hour, moved back to walk in cooler.
Chlorine - Sanitizer	Sanitizer Bucket	100.00 PPM	
spam	Prep Cooler	40.00 Fahrenheit	moved to working refrigeration
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Fried Chicken	Walk in Cooler	40.00 Fahrenheit	
Sliced Cheese	Prep Cooler	55.00 Fahrenheit	
Fried Chicken	Speed Rack	100.00 Fahrenheit	
Fries	Upright Freezer	-2.00 Fahrenheit	IR
Milk	Undercounter Cooler	41.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	56.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Fries	Handwash Sink	29.00 Fahrenheit	moved back to the upright freezer

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection shall be free of charge. Any and all subsequent inspection shall be charged at the approved hourly rate of \$290.00/hr, minimum of 1 hour.

- Facility did not have access to restrooms. Per staff, property management had changed the access codes and did not provide them to the facility. Neighboring facility that also uses the common restrooms had access. PIC was able to obtain access codes to provide employees and patrons with access to restrooms.

- The shared restrooms have had the flooring replaced with approved finishes and cove basing.

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 **10/23/2026**. 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: Anya
Barista/Cashier
Signed On: October 09, 2026