

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 FA0256730 - EGGHEAD		Site Address 3957 RIVERMARK PLZ F, SANTA CLARA, CA 95054	Inspection Date 04/22/2026
Program PR0374901 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name VR HOLDING LLC	Inspection Time 09:20 - 10:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By VINH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/15/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/22/2026

Cited On: 04/15/2026

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

Compliance of this violation has been verified on: 04/22/2026

Cited On: 04/15/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 04/22/2026

Cited On: 04/15/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 04/22/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
sliced cheeses	prep cooler - cook-line	41.00 Fahrenheit	
raw shell eggs	prep cooler - cook-line	41.00 Fahrenheit	
raw beef patty	prep cooler - cook-line	41.00 Fahrenheit	
fried chicken	walk-in cooler - speed rack	41.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
caramelized onions	grill top - hot hold	149.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the limited inspection conducted on 4/15/2026.

Compliance of the following major violations has been verified:

K05: Hands not clean/improperly washed:

- Proper hand washing and glove use procedures observed by employees

K07: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or at 135F or above, except for those being actively prepared or those subjected to time as a public health control

K08: Improperly using time as a public health control:

- Scrambled eggs observed properly labeled with time marking

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K09: Improper cooling methods:

- Fried chicken measured at 41F or below while maintained in thin layers on sheet pans on the speed rack in the walk-in cooler

Compliance of all major violations has been verified.

Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last limited inspection conducted.

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 **5/6/2026**. 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: Kyle
Employee
Signed On: April 22, 2026