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	Site Address	Inspection Date
FA0210697 - WIENERSCHNITZEL #122	702 N 4TH ST, SAN JOSE, CA 95112	10/28/2026
Program	**Owner Name**	**Inspection Time**
PR0300501 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	ALEJANDRO HEREDIA	11:15 - 11:55
Inspected By	**Inspection Type**	**Consent By**
SHANNON ROBINSON	FOLLOW-UP INSPECTION	IMELDA

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/06/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 10/28/2026

Cited On: 10/06/2026
K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016
Compliance of this violation has been verified on: 10/28/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
CUT TOMATOES	WALK IN COOLER	41.00 Fahrenheit	
CHILI	STEAM TABLE	171.00 Fahrenheit	

Overall Comments:

This is a follow up inspection regarding the previous Major violations for K07 and K11 on 10/06/2026.

At the time of inspection on 10/28/2026 this facility was observed to be in compliance for both K07 and K11. The cut tomatoes measured 41F in the walk in cooler and the chili was heated to 165F before being moved to the steam table for hot holding.

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 **11/11/2026**.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: Imelda
PIC
Signed On: October 28, 2026

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