

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 10/16/2026
Program PR0368943 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NOTHING BUT WRAP INC	Inspection Time 11:10 - 11:55
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ANYA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/09/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 10/09/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 10/09/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 10/09/2026

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

Compliance of this violation has been verified on: 10/16/2026

Minor Violations

Cited On: 10/09/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 10/09/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 10/09/2026

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

Compliance of this violation has been verified on: 10/16/2026

Measured Observations

Item	Location	Measurement	Comments
Cooked Chicken	Walk in Cooler	40.00 Fahrenheit	
Spam	Prep Cooler - Top	41.00 Fahrenheit	
Cooked Chicken	Prep Cooler - Bottom	39.00 Fahrenheit	
Sausage	Prep Cooler - Top	29.00 Fahrenheit	Thawing
Chlorine - Sanitizer	Sanitizer Bucket	100.00 PPM	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Scrambled Eggs	Steam Table	140.00 Fahrenheit	

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Overall Comments:

This is the first follow up inspection and shall be free of charge.

Observations:

K06: All handwash stations were fully stocked and accessible.

K07: All PHFs were in appropriate time and temperature relationships.

K09: Cooled foods were stored properly.

K13: No adulterated foods observed.

K14: A chlorine sanitizer solution was set up at the three compartment sink measuring at 100 ppm.

K23: No evidence of cockroaches observed.

K35: The prep cooler has been replaced with the unit brought a week ago.

K40: Sanitizer cloths were in buckets with a chlorine sanitizer solution.

Continue to correct any and all pending violations.

Repeat offenses of imminent health hazards that result in a Conditional Pass at the next routine inspection will subject the facility's permitholders/operators to an office hearing with this department. Locations on Santa Teresa Bl and Rivermark Plaza have the same operational violations (lack of handwashing practice, lack of temperature control, failing to maintain food and food contact surfaces clean, etc). Facilities are operated by the same people with different business entities at each facility.

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 **10/30/2026**. 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
Signed On: October 16, 2026