

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 FA0210369 - EGGHEAD		Site Address 6201 SANTA TERESA BL, SAN JOSE, CA 95119		Inspection Date 03/06/2026		Placard Color & Score YELLOW 64		
Program PR0301553 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name AV HOLDING LLC		Inspection Time 09:30 - 12:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By VINH HA				FSC Vinh Ha 09/22/2026

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		X			N
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X		X			N
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		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	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		
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	X	
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

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

Inspector Observations: Observed employee to handle raw ground beef with gloves, then pick up a box of ground beef and proceeded to open several refrigerators to find space for the box using her gloved hand, put the box in a refrigerator and resumed making patties. [CA] Ensure hands are properly washed prior to handling food. [COS] PIC had staff wash hands and voluntarily discarded the patty she was working on.

Follow-up By
03/10/2026

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in the following places:

- cooling rack (fried chicken 58F) ---per PIC, the chicken has been there for 3 hours
 - on top of oven (raw shell eggs 67F)
 - food prep cold hold unit (fried chicken 47F); chicken was overfilled above chill line, PIC uncertain how long chicken has been there
 - food prep surface next to cookline (liquid egg 53F)
- [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace units if necessary. Discontinue leaving food unless actively preparing it. Discontinue overfilling inserts within the food prep cold hold unit. PHFs that need to be out for quick service, the facility may consider using time control (TPHC- Time as a Public Health Control which would involve filling out the Department's TPHC form, time marking the PHFs for 4 hours and discarded the PHFs at the end of the 4 hour mark.
- [COS] PIC voluntarily discarded the fried chicken in the food prep cold hold, the raw shell eggs on top of the oven, and the liquid egg next to the cookline. PIC time marked the fried chicken on the cooling rack to be used for 1 more hour and then discard.

Follow-up By
03/10/2026

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

Inspector Observations: Observed a fruit fly in the liquid egg next to the cookline. [CA] Keep food in good condition and unadulterated. [COS] PIC voluntarily discarded the liquid egg.

Follow-up By
03/10/2026

Observed pink mold like substance on inside panel of ice machine. [CA] Thoroughly clean and sanitize ice machine on a regular basis

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed large equipment positioned in front of the handwash station. [CA] Keep handwash station clear and accessible at all times.

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

Inspector Observations: Observed dead cockroaches in traps upstairs and downstairs. [CA] Work with professional/licensed pest control and set up an additional 10 monitoring traps. Discard old traps. Provide pest control reports by follow up inspection scheduled for 3/10/2026.

Follow-up By
03/10/2026

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

Inspector Observations: Observed several boxes of meat stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Observed soiled wiping cloths on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed employee drinks on several food prep surfaces. [CA] Ensure employee drinks are stored away from food prep and food storage areas.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	food prep cold hold unit	47.00 Fahrenheit	
fried chicken	cooling rack	58.00 Fahrenheit	
tater tots	reach-in freezer	18.00 Fahrenheit	
ground beef	food prep surface	41.00 Fahrenheit	
raw shell egg	in container on top of oven	67.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
cooked onion	walk-in cooler	38.00 Fahrenheit	
raw chicken	lowboy cooler	41.00 Fahrenheit	
liquid egg	food prep surface	53.00 Fahrenheit	
raw ground beef	food prep cold hold	41.00 Fahrenheit	
milk	lowboy cooler	39.00 Fahrenheit	
raw ground beef	walk-in cooler	31.00 Fahrenheit	
liquid egg	reach-in	36.00 Fahrenheit	
sliced tomatoes	food prep cold hold	43.00 Fahrenheit	
ground beef	in box on ground	41.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	

Overall Comments:

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 **3/20/2026**. 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: Vinh Ha
Owner
Signed On: March 06, 2026