

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 FA0279179 - GUCKENHEIMER SERVICES @ SAMSUNG FOUN		Site Address 3655 N 1st ST, SAN JOSE, CA 95134		Inspection Date 05/03/2022	
Program PR0421267 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GUCKENHEIMER SERVICES		Inspection Time 12:00 - 14:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By BOB HART	FSC Daniel Scott Williams 11/17/26		

Placard Color & Score
GREEN
82

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			S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						S
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		
K31 Consumer self service does prevent contamination	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
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		
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		
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

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

Inspector Observations: MAJOR:

1) Sushi rice measured to be 97F and 83F in containers by sushi station. Tempura measured to be 84F.

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

[COS] Facility shall use TPHC for sushi rice and tempura. Per employee rice was cooled around 10:30AM and tempura was cooked about 30 minutes prior. Rice and any sushi made with rice shall be discarded at 2:00PM at end of lunch service. When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Any other food items made with the PHF shall also follow the original time of TPHC item.

MINOR:

2) PHF at sandwich buffet self service area measured to be 51F-44F (see measured PHF). Sashmimi and chirasi in sushi grab and go area measured to be 48F and ambient temperature measured to be 46F.

[CA] PHFs shall be held at 41°F or below for cold holding. Repair units to ensure coolers can maintain ambient temperature of 41F.

[COS] PHF observed to be stocked at 10:15-11:00AM. Operator shall keep items in both units until 2:00PM and discard at the end of lunch service. Operator shall monitor PHFs in units prior to using temperature controls.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed to be using gloved hands to handle raw chicken and then handle several pairs of tongs and door to drawers under grill prior to washing hands and removing gloves.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. Ensure to immediately to removed gloves and washed hands after handling raw chicken directly with hands. Ensure one pair of tongs are used for finished cooked chicken and a separate pair of tongs for raw/cooking chicken.

[COS] Employee placed tongs in dshwashing area, washed hands, and got new tongs.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured to be 109F at 3-comp sink. [CA]

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Tongs observed to be stored with handles inside containers of food containers at self service line. [CA] Store utensils such that handles are not in direct contact with food to prevent cross contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: High temp test stripes observed to be missing from warewash area.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sauce	Pizza prep cooler	41.00 Fahrenheit	
Melon	3 walk in cooler	40.00 Fahrenheit	
Fsih	Drawer under grill by taqueria	27.00 Fahrenheit	
Soup	1 door upright warmer by asian area	155.00 Fahrenheit	
Rice	Rice cooker by asian area	168.00 Fahrenheit	
Cut tomatoes	Sandwich service line	45.00 Fahrenheit	
Cooked mashed potato	3rd walk in cooler	39.00 Fahrenheit	
feta cheese	salad service line	40.00 Fahrenheit	
Black sticky rice	Asian service line	149.00 Fahrenheit	
Soup	Taqueria area soup warmer	152.00 Fahrenheit	
Cooked egg	drawer by pizza area	41.00 Fahrenheit	
Ham	salad service line	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Salmon	1 door upright warmer	41.00 Fahrenheit	
Cooked mushrooms	Sandwich service line	51.00 Fahrenheit	
Black rice	1 door upright cooler	40.00 Fahrenheit	
Chicken	Off of griddle	169.00 Fahrenheit	
Mozzarella cheese	Sandwich service line	44.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Beans	1 door upright warmer by taqueria area	41.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Cheese	2 door upright cooler in kitchen	39.00 Fahrenheit	
Tofu	Produce walk in cooler	39.00 Fahrenheit	
Milk	under counter cooler by coffee area	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Tuna	Sandwich service line	45.00 Fahrenheit	
Burgers	Drawer under grill in grill area	0.00 Fahrenheit	
Sliced chicken	1 door upright warmer in kitchen	151.00 Fahrenheit	
Raw Chicken	Meat cooler	38.00 Fahrenheit	
Hot water	3-comp sink	109.00 Fahrenheit	
Seaweed soup	Asian area soup warmer	147.00 Fahrenheit	
Miso soup	Sushi soup wammmer	161.00 Fahrenheit	
Fishcake bonchon	bonchon area	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: *Bon Appetit @ Samsung SSI*

NEW OWNER: *Bon Appetit Management Company*

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP17 . An invoice for the permit fee in the amount of \$1,578.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 5/01/22 - 04/30/23 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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****Structural Review inspection conducted on 05/03/22***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **5/17/2022**. 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: Bob Hart
District Manager

Signed On: May 03, 2022