

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 FA0209026 - THERMO FISHER SCIENTIFIC	Site Address 355 RIVEROAKS PY, SAN JOSE, CA 95134	Inspection Date 03/05/2026
Program PR0305995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CULINART OF CALIFORNIA, I	Inspection Time 09:55 - 10:55
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By GABRIEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/04/2026

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

Compliance of this violation has been verified on: 03/05/2026

Cited On: 03/04/2026

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

Compliance of this violation has been verified on: 03/05/2026

Cited On: 03/04/2026

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

Compliance of this violation has been verified on: 03/05/2026

Cited On: 03/04/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 03/05/2026

Minor Violations

Cited On: 03/04/2026

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 03/05/2026

Measured Observations

Item	Location	Measurement	Comments
water	three compartment sink	104.00 Fahrenheit	
cooked chicken	prep cooler	41.00 Fahrenheit	
rice	upright warmer	192.00 Fahrenheit	
diced tomatoes	salad bar	43.00 Fahrenheit	TPHC
roasted vegetables	upright warmer	135.00 Fahrenheit	
water	hand sinks	120.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
water	prep sink	120.00 Fahrenheit	
rice	front service line - steam table	201.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 3/4/2026.

Compliance of the following has been verified:

K07: Improper hot and cold holding temperatures:

- All potentially hazardous foods in the upright warmer measured at or above 135F

K08: Improperly using time as a public health control:

- All items at the front service line observed to be properly time marked with stickers

K09: Improper cooling methods:

OFFICIAL INSPECTION REPORT

Facility FA0209026 - THERMO FISHER SCIENTIFIC	Site Address 355 RIVEROAKS PY, SAN JOSE, CA 95134	Inspection Date 03/05/2026
Program PR0305995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CULINART OF CALIFORNIA, INC	Inspection Time 09:55 - 10:55

- No cooling observed. Cooling requirements discussed with staff. Manager provided a cooling log from yesterday.

K21: Hot water not available

- Facility is capable of providing hot water of minimum 100F at all sinks. Water measured 120F at all hands sink and the prep sink.

Water measured at 104F at the three compartment sink.

Ensure that all sinks except for hand sinks are capable of providing water at 120F.

K48: Plan review unapproved

- Facility has submitted specs for the electric water heater to DEH Plan Check. Ensure to also submit plans for the countertop

Turbochef oven.

Compliance of all cited major violations has been verified.

Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last routine inspection.

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 **3/19/2026**. 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: Gabriel Ricardez
Chef Manager

Signed On: March 05, 2026