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
FA0211138 - WIENERSCHNITZEL	902 E SANTA CLARA ST, SAN JOSE, CA 95116	08/12/2026

Program	Owner Name	Inspection Time
PR0301041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	ALEJANDRO HEREDIA	14:30 - 15:30

Inspected By	Inspection Type	Consent By	FSC
ALEXANDER ALFARO	ROUTINE INSPECTION	ASHLEY - CASHIER	Patricia Luna Cedeno 05/31/2029

Placard Color & Score

GREEN

88

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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						
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							
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0211138 - WIENERSCHNITZEL	902 E SANTA CLARA ST, SAN JOSE, CA 95116	08/12/2026
Program	**Owner Name**	**Inspection Time**
PR0301041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	ALEJANDRO HEREDIA	14:30 - 15:30

K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:
Sliced tomatoes were measured at 55F at 3pm. Per cook, they were sliced at 9 am.

[CA] When cooling PHF prepared at ambient temperature ensure item reaches to =41°F in 4 hours or less.

[COS] Tomatoes were discarded.

Minor Violations

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

Inspector Observations:
Food items were stored on the floor in the walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:
The evaporator pan of the ice machine is in disrepair and leaking onto the floor of the back room.

[CA] Keep equipment in good repair. Fix the ice machine evaporator pan.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sliced Tomatoes	Walk in Cooler	38.00 Fahrenheit	
Water	Two Compartment Sink	120.00 Fahrenheit	
Corndog	Prep Cooler - Bottom	33.00 Fahrenheit	
Burger	Warming Tray	155.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler - Top	55.00 Fahrenheit	
Chili	Steamer	110.00 Fahrenheit	Reheating ~30 minutes
Water	Handwash Sink - Restroom	100.00 Fahrenheit	
Shredded Cheese	Prep Cooler - Top	40.00 Fahrenheit	
Fries	Undercounter Freezer	11.00 Fahrenheit	IR
Hot Dog	Hot Hold - griddle	150.00 Fahrenheit	
Ice Cream Mix	Soft Serve Machine	38.00 Fahrenheit	
Chili	Steam Table	150.00 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 **8/26/2026**.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.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0211138 - WIENERSCHNITZEL	902 E SANTA CLARA ST, SAN JOSE, CA 95116	08/12/2026
Program	**Owner Name**	**Inspection Time**
PR0301041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	ALEJANDRO HEREDIA	14:30 - 15:30

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

E.L.M.

Received By: Evangelina Lara Cook

Signed On: August 12, 2026