

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 FA0206578 - GUNTHER'S RESTAURANT		Site Address 1601 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 05/08/2025		Placard Color & Score YELLOW 72		
Program PR0303593 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MEYBERG, GUNTHER		Inspection Time 13:00 - 14:35			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By BONFILIO (C)				FSC Bonfilio Hernandez 3/31/29

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			
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						
K14	Food contact surfaces clean, sanitized		X		X			N
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	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	X	
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		
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	X	
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	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

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

Inspector Observations: Major: Measured the following PHFs holding between 50F - 52F in cold top at service line for less than 4 hours: cut watermelon/cantaloupe and a container of german potato. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another refrigeration unit.

Follow-up By 05/13/2025

Minor:

1. Measured the following PHFs holding between 44F - 47F in cold top at service line: pasta bianca, macaroni salad and potato salad.
 2. Container of sliced watermelon held at 44F in 2 door upright.
 3. Container of sliced tomato holding at 49F in 2 door cold top.
- Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

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, 14125(b), 114141

Inspector Observations: Measured high temp dish machine holding at 125F. Facility is actively using high temp dish machine for warewashing. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] Operator directed to stop using high temp dish machine. All warewashing shall be conducted at 3 compartment sink until repairs is made to dish machine to reach a minimum of 160F.

Follow-up By 05/13/2025

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: Observed an employee touching their hair with gloves on. Observed no active contamination. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Operator directed to stop what they were doing, remove their gloves, wash their hands and then wear on another pair of gloves.

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

Inspector Observations: Measured water temperature holding at 71F at hand wash station in restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Operator turned on hot water valve. Final reading of warm water at 100F.

Follow-up By 05/13/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Found several containers of food item stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found several single use containers being reused to stored food items throughout different refrigeration units. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

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: Found loose CO2 tank in aisle in front of restroom. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	rack	35.00 Fahrenheit	
hot water	(2x) warewash (bar & back)/2-comp	120.00 Fahrenheit	
potato salad	cold top at service line	47.00 Fahrenheit	
beverage	1 door upright	38.00 Fahrenheit	
chicken	hot holding	160.00 Fahrenheit	
warm water	handsink (RR)	71.00 Fahrenheit	COS-hot water valve turned on. Final reading at 100F.
meat	2 door upright freezer	10.50 Fahrenheit	
sliced ham	2 door reach in	41.00 Fahrenheit	
cooked mushrooms	walk-in	40.00 Fahrenheit	
beef	grill	129.00 Fahrenheit	process of cooking
cut watermelon/cantaloupe	cold top at service line	52.00 Fahrenheit	for less than 4 hours. COS-relocate
pastrami	2 door cold top	41.00 Fahrenheit	
pea soup	hot holding	158.00 Fahrenheit	
sausage	walk-in	104.00 Fahrenheit	process of cooling
beef	2 door reach in	41.00 Fahrenheit	
cut watermelon	2 door upright	44.00 Fahrenheit	
beef	walk-in	159.00 Fahrenheit	process of cooling
soup	1 door upright	35.00 Fahrenheit	
german potato	4 door reach in	37.00 Fahrenheit	
pasta salad	4 door reach in	37.00 Fahrenheit	
quat	(2x) warewash sink	200.00 PPM	
warm water	handsink (2-comp)	100.00 Fahrenheit	
cabbage stew	2 door upright	104.00 Fahrenheit	between 104F - 114F, process of cooling. Recommend cooling in walk-in-cooler.
raw chicken	1 door upright	41.00 Fahrenheit	
hot dog	1 door upright freezer	5.10 Fahrenheit	
vegetables	2 door upright	41.00 Fahrenheit	
salami	2 door upright	55.00 Fahrenheit	diligent prep
cheesecake	1 door upright	38.00 Fahrenheit	
sliced tomatoes	2 door cold top	49.00 Fahrenheit	
pasta bianca	cold top at service line	44.00 Fahrenheit	
beef stew	hot holding	159.00 Fahrenheit	
beverage	2 door upright	39.00 Fahrenheit	
potato salad	4 door reach in	38.00 Fahrenheit	
german potato	cold top at service line	50.00 Fahrenheit	for less than 4 hours. COS-relocate
hot water	high temp dish machine	125.00 Fahrenheit	SA-operator directed to conduct all warewashing at 3-compartment sinks.
raw beef	walk-in	41.00 Fahrenheit	
sauce	flat top	169.00 Fahrenheit	
macaroni salad	cold top at service line	47.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 5/22/2025. 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.

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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: Bonfilio Hernandez
Chef
Signed On: May 08, 2025