

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 FA0211138 - WIENERSCHNITZEL | | Site Address 902 E SANTA CLARA ST, SAN JOSE, CA 95116 | Inspection Date 06/06/2023 |
| Program PR0301041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | Owner Name ALEJANDRO HEREDIA | Inspection Time 11:15 - 11:45 |
| Inspected By GUILLERMO VAZQUEZ | Inspection Type FOLLOW-UP INSPECTION | Consent By MARIA C. | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 06/01/2023

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

Compliance of this violation has been verified on: 06/06/2023

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|------------|--|------------------|----------|
| Cut tomato | Prep table | 40.00 Fahrenheit | |
| Cheese | Prep table | 39.00 Fahrenheit | |
| Corn dogs | Under counter refrigeration (prep table) | 39.00 Fahrenheit | |

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 6/1/23 inspection report have been addressed. Major violations have been addressed and found within compliance.

- K07: Proper hot and cold holding temperatures. Prep table has been repaired and keeping food 41°F below. See measured observations.

Continue working on all other violations mentioned on 6/1/23 inspection report.

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 **6/20/2023**. 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: Maria C.
PIC
Signed On: June 06, 2023