

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 FA0306421 - SUSPIRO		Site Address 3060 OLSEN DR 20, SAN JOSE, CA 95128		Inspection Date 01/22/2026		Placard Color & Score GREEN 85		
Program PR0449733 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BACAN LLC		Inspection Time 13:30 - 15:50			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JOHN BREMER				FSC JOHN BREMER 03/02/2029

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						
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						
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures			X				S
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						N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	S
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						S
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		
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	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	X	
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 FA0306421 - SUSPIRO	Site Address 3060 OLSEN DR 20, SAN JOSE, CA 95128	Inspection Date 01/22/2026
Program PR0449733 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BACAN LLC	Inspection Time 13:30 - 15:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee is drinking without a lid in the bar/food preparation area.

[CA] No employee shall eat, or drink in any area where contamination of non-prepackaged food, clean equipment, clean utensils, clean linens, unwrapped single-use articles, or other items may result.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Employee restroom has a empty paper towel dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Variety of sauces were measured above 50F prepared one and half hour ago (missing ice bath).

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

[SA] Keep sauces above ice bath and containers fully submerging in ice to keep sauces at 41F and below.

Chicken kebabs were measured 70F in the drawer refrigeration were recently prepared.

[CA] PHF shall be rapid chill to 41F before placing into a prep cooler.

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: Lack test strips for both sanitizers (chlorine & quaternary ammonia).

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

Empty sanitizer container and all the measured sanitizer buckets were 0ppm.

[CA] Maintain chemical solution for manual sanitization at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

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: Cardboard in use to line walk in cooler shelving and walk in freezer floor.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Co2 spray holder in the bar has a debris.

[CA] Clean spray holder more frequently to prevent build of a debris.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Slow drain for the hand washing sink at the kitchen entrance.

[CA] Repair/fix slow drainage.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0306421 - SUSPIRO	Site Address 3060 OLSEN DR 20, SAN JOSE, CA 95128	Inspection Date 01/22/2026
Program PR0449733 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BACAN LLC	Inspection Time 13:30 - 15:50

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
MUSSELS	DRAWER REFRIGERATION	34.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
SHRIMPS	WALK IN FREEZER	20.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 Percentage	
CHLORINE SANITIZER	3-COMP SINK	100.00 PPM	
MASHED POTATOES	HOT HOLDING	140.00 Fahrenheit	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
JUICE	REFRIGERATION BAR	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
GREEN SAUCE	ICE BATH	45.00 Fahrenheit	PREPARED 1 1/2 HOUR AGO NEEDED ICE BATH
SALMON	DRAWER REFRIGERATION	39.00 Fahrenheit	
PICO DE GALLO	PREP COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
QUINOA	DRAWER REFRIGERATION	39.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
CORN	PREP COOLER	38.00 Fahrenheit	
CHICKEN KABABS	DRAWER REFRIGERATION	70.00 Fahrenheit	RECENT PREP

Overall Comments:

Following shall be done before the next inspection:

- 1. PHF sauces shall be in a ice bath with a container fully submerged in ice.*
- 2. Test strips shall be available for both chlorine & quaternary ammonia.*
- 3. Discontinue using cardboard boxes to line shelving and floor.*
- 4. Clean bar Co2 spray holder regularly.*

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 **2/5/2026**. 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: JOHN BREMER
PIC
Signed On: January 22, 2026