

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 FA0283843 - GUCKENHEIMER @ SUPERMICRO 1147.01		Site Address 980 ROCK AV, SAN JOSE, CA 95131		Inspection Date 08/28/2026		Placard Color & Score GREEN 92		
Program PR0425727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GUCKENHEIMER SERVICES		Inspection Time 10:40 - 12:30			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By WAYNE CONLEY				FSC Omar Gonzalez Cortez 01/28/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	X			
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			
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						
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		X
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		
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		

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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

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

Inspector Observations:

Kim chi fried rice in the steam table measured 130F. [corrective action] Ensure fried rice is hot held at 135F or above. [correction] Fried rice was reheated in the oven to 165F prior to lunch service.

K14 - 3 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:

Chlorine from the dishwasher measured 0 ppm after running several cycles. Dishwasher was not actively being used. [corrective action] Repair the machine so that equipment and utensils can be sanitized with a final chlorine rinse of 50 ppm. [suitable alternative] Sanitize equipment and utensils in the 3-compartment sink until dishwasher is repaired.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Packaged honeydew milk tea for self-service in the grab-n-go cooler did not have labels. [corrective action] Provide label for each package.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	food preparation sink	130.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
peppers	hot box	145.00 Fahrenheit	
hot water	3-compartment sink	124.00 Fahrenheit	
shrimp	hot box	140.00 Fahrenheit	
probe thermometer	ice water	32.90 Fahrenheit	
kim chi fried rice	steam table (Small Plates)	130.00 Fahrenheit	
cheesecake	grab-n-go cooler	41.00 Fahrenheit	
white rice	hot box	180.00 Fahrenheit	
pico de gallo	reach-in cooler	38.00 Fahrenheit	
kim chi broth	induction burner (East Meets West)	181.00 Fahrenheit	
corned beef	steam table (Main Plate)	181.00 Fahrenheit	
quat sanitizer	3-compartment sink	300.00 PPM	
yogurt parfait	grab-n-go cooler	38.00 Fahrenheit	
Italian sausage	walk-in cooler	40.00 Fahrenheit	
Thai curry soup	soup warmer (soup station)	180.00 Fahrenheit	
fish (cook temp)	from the oven	167.00 Fahrenheit	
salmon	reach-in freezer	20.00 Fahrenheit	
cut melons	grab-n-go cooler	45.00 Fahrenheit	Prepared couple hours ago

Overall Comments:

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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 **9/11/2026**. 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: Omar Gonzalez
Chef
Signed On: August 28, 2026