

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 FA0286922 - CULINART INC @ STRYKER - BOH		Site Address 5900 OPTICAL CT, SAN JOSE, CA 95138		Inspection Date 03/19/2026		Placard Color & Score GREEN 87		
Program PR0430323 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CULINART INC		Inspection Time 10:15 - 11:15			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By KEVIN				FSC Kevin Apruebo 02/10/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						S
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	X	
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		
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards were not available for all employees. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Handwash sink in dishwashing area was not working at time of inspection. Soap and paper towels were not supplied. Per PIC, maintenance was aware of the issue and working on a repair. Second handwash located nearby. [CA] Ensure that soap, paper towels are provided at all times during operation and that handwash sink is available for use/maintained in good condition at all times.

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

Inspector Observations: Tofu measured 48F and macaroni salad measured 44F in self service area. Per PIC, they had been brought out from refrigeration 30 minutes prior to temperature measurement. All food is discarded at the end of service. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

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: Observed raw shelled eggs and pooled eggs stored above and next to ready to eat lunch meat items in the walk in fridge. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Observed food stored on floor of walk in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Cheese	Preparation unit	38.00 Fahrenheit	
Macaroni and cheese	Hot holding	139.00 Fahrenheit	
Macaroni salad	Cold holding	44.00 Fahrenheit	
Hot water	Mechanical warewash	120.00 Fahrenheit	
Rice	Hot holding	155.00 Fahrenheit	
Macaroni and cheese	Hot holding cabinet	146.00 Fahrenheit	
Soup	Hot holding	159.00 Fahrenheit	
Chicken	Hot holding	145.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket	400.00 PPM	
Eggs	Reach in fridge	41.00 Fahrenheit	
Sliced tomato	Cold holding	41.00 Fahrenheit	
Tofu	Cold holding	48.00 Fahrenheit	
Tuna salad	Cold holding	41.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	300.00 PPM	
Warm water	Handwash	100.00 Fahrenheit	
Chicken	Hot holding cabinet	134.00 Fahrenheit	134F/135F
BBQ Chicken	Hot holding	142.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

PIC informed district inspector at the start of the inspection that the mechanical warewash was not in use and was not working. Hot water measured 120F. Per PIC, it was in the process of being repaired.

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 **4/2/2026**. 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: Kevin Apruebo
Head chef
Signed On: March 19, 2026