

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 FA0214222 - MARIE CALLENDER'S RESTAURANT AND BAKE		Site Address 751 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 02/09/2026		Placard Color & Score GREEN 84		
Program PR0300403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KCW MANAGEMENT INC		Inspection Time 12:15 - 14:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By RENE				FSC Richard Kuhlman 02/05/2030

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
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				
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		
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		X
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:

Beef and mash potatoes in the 2 drawer cooler at the cookline was measured at 55 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Chef voluntarily discarded the food items.

Minor Violations

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:

1. Mold like grime accumulation inside of the ice machine near the ice chute and opposite side of the inner plastic panel.

[Corrective Action] Thoroughly clean and sanitize inside ice machine.

2. Chlorine sanitizer at the dishwasher was measured at 25 ppm.

[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm in the dishwasher.

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

Inspector Observations:

No cold water available at the handwash sink in the kitchen making handwashing impossible due to water being too hot.

[Corrective Action] Provide cold water to the handwash sink.

[Suitable Alternative] Hands may be temporarily washed at the wash side of the 2 compartment prep sink.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Paint from the ceiling observed peeling away at multiple areas throughout kitchen especially at the walk-in cooler door.

[Corrective Action] Maintain ceiling in good condition.

2. Observed multiple areas in the kitchen where water is standing and floor is rough.

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	124.00 Fahrenheit	
chlorine sanitizer	dishwasher	25.00 PPM	3rd try
custard pie	2 door upright display cooler	41.00 Fahrenheit	near cashier
chicken, shrimp	4 drawer cooler	41.00 Fahrenheit	
hot water	prep sink	124.00 Fahrenheit	
diced tomatoes	open top cooler	43.00 Fahrenheit	
beef, mash potatoes	2 drawer cooler	55.00 Fahrenheit	
pies	display case	42.00 Fahrenheit	
diced tomatoes, tuna salad	2 door prep cooler	36.00 Fahrenheit	
cakes, butter	2 door upright display cooler	43.00 Fahrenheit	
fish, chicken	walk-in cooler	38.00 Fahrenheit	
beef	walk-in cooler	75.00 Fahrenheit	cooling
pies	walk-in cooler - small	125.00 Fahrenheit	cooling
meat	single door upright cooler	35.00 Fahrenheit	
milk, heavy cream	walk-in cooler - small	42.00 Fahrenheit	
chicken pot pie	hot holding cabinet	176.00 Fahrenheit	

Overall Comments:

Facility does not have a 3 compartment warewash

Employee restrooms are not used anymore and observed items stored inside.

The 2 compartment prep sink is indirectly connected to the floor sink which is in the water heater room.

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 **2/23/2026**. 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: Richard Kuhlman
Manager

Signed On: February 09, 2026