

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 FA0209026 - THERMO FISHER SCIENTIFIC		Site Address 355 RIVEROAKS PY, SAN JOSE, CA 95134		Inspection Date 03/04/2026		Placard Color & Score YELLOW 57		
Program PR0305995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CULINART OF CALIFORNIA, I		Inspection Time 11:35 - 13:55			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By GABRIEL				FSC Gabriel Ricardez 07/15/2028

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						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods		X		X			N
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		X			
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
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:

Pasta measured between 110F and 112F while maintained in an uncovered container in the upright, clear-door warmer.

Follow-up By 03/09/2026

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Pasta served or discarded by the end of lunch.

**Note: Recommend maintaining pasta covered if that allows it to maintain at 135F or above.*

Minor violation:

Numerous potentially hazardous foods in the walk-in cooler measured between 43F and 44F, including salsa, tofu, ham, and raw beef. Ambient of the walk-in cooler measured 45F via probe. After leaving the door closed for 45 minutes, ambient measured 41F.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Refrigeration shall be capable of maintaining at 41F or below at all times of operation.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

At the front service line, numerous potentially hazardous foods subjected to time as a public health control were not time logged, including breaded chicken, grilled mushrooms, pastas, and baked zucchini.

Follow-up By 03/09/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] All items subject to TPHC properly time logged.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Salsa verde measured between 88F and 89F while maintained in the walk-in cooler in a deep container. Per staff, it had been cooked approximately two hours prior, and had been placed into the walk-in cooler to cool.

Follow-up By 03/09/2026

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Salsa verde reheated to 196F. Staff restarted the cooling process.

Minor violation:

Broth measured 129F while maintained on the right-side drainboard of the prep sink. Per staff, broth had been

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cooked less than 30 minutes prior.

[CA] See cooling requirements above.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at 78F from all hand sinks, the prep sink, and the three compartment sink. Per staff, the gas water heater was replaced with an electric water heater mid-way through last year.

**Note: Facility has replaced the water heater without approval from this Department. See K48m.*

Follow-up By
03/09/2026

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Plumber arrived on-site and turned down the mixing valve in the water line leading to the kitchen. Water remeasured at 114F from all sinks throughout the facility.

Minor Violations

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

Inspector Observations:

One employee present lacks a valid food handler card.

[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.

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

Inspector Observations:

Employee observed eating in the kitchen area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws to prevent contamination.

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. Accumulation of brown, mold-like substance on the interior panel of the ice machine. No direct contamination observed.

[CA] Food contact surfaces shall be maintained clean. Ensure to clean regularly to prevent buildup.

2. High temperature sanitizing rinse in the mechanical dishwasher measured at 153F during active warewashing.

**Note: Ensure that mechanical dishwasher is run several times prior to use, as the machine may require some time to heat up to the required utensil surface contact temperature.*

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

3. Cleaned, wet containers observed stacked up in a way that does not facilitate air drying on storage racks.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations:

Per staff, the water heater was replaced midway through last year (2025). Staff states that the previous gas water heater was replaced with an electric water heater. Per facilities, they obtained a permit from the city but did not inform this Department.

Follow-up By
03/09/2026

[CA] Facility shall submit photos and specs for the new electric water heater to DEH Plan Check at dehplanchek@deh.sccgov.org

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler	45.00 Fahrenheit	
breaded chicken	front service line	84.00 Fahrenheit	TPHC
sliced cheese	prep cooler	41.00 Fahrenheit	
frozen onion rings	upright freezer	8.00 Fahrenheit	
soup	soup well	178.00 Fahrenheit	
shredded cheese	upright cooler	41.00 Fahrenheit	
cooked chicken	prep cooler	68.00 Fahrenheit	cooling
salsa	walk-in cooler	44.00 Fahrenheit	
chorizo	prep cooler	40.00 Fahrenheit	
sandwich	grab and go cooler - right	41.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
pasta	upright warmer	110.00 Fahrenheit	110F to 112F
pooled eggs	prep cooler	40.00 Fahrenheit	
salad	grab and go cooler - left	41.00 Fahrenheit	
tuna salad	upright cooler	41.00 Fahrenheit	
grilled mushrooms	salad bar - front service	46.00 Fahrenheit	TPHC
water	hand sink	78.00 Fahrenheit	
frozen fries	upright freezer	9.00 Fahrenheit	
tofu	walk-in cooler	43.00 Fahrenheit	
water	three compartment sink	78.00 Fahrenheit	
water	prep sink	78.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

**Note: Per staff, the water heater was replaced midway through last year (2025). Staff states that the previous gas water heater was replaced with an electric water heater. Facility shall submit photos and specs for the new electric water heater to DEH Plan Check at dehplanchek@deh.sccgov.org*

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 3/18/2026. 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.

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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: Gabriel Ricardez
Chef Manager

Signed On: March 04, 2026