

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 FA0267315 - EUREST DINING @ MICRON		Site Address 130 HOLGER WY, SAN JOSE, CA 95134		Inspection Date 12/17/2025		Placard Color & Score GREEN 81		
Program PR0394474 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COSMOPOLITAN CATERING,		Inspection Time 08:40 - 11:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By PERLA AND NOEL				FSC Perla Sarai Penaloza 04/21/2026

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	
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						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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Sausages and par-cooked bacon measured 97F and 103F respectively while maintained in containers on the grill-top at the grill station. Per staff, items are intended to be hot held, and had been there for no more than 1 hour prior to measurement.

Raw shell eggs measured 65F while maintained in an overfilled, improper ice bath at the grill station. Flat of raw shell eggs measured 76F while maintained out of temperature control at the grill station. Various potentially hazardous foods (pooled eggs, cut sausage, etc.) measured 47F-49F while maintained in improper ice baths at the grill station.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria. Ensure that ice in ice baths comes up to the maximal level of food in the container to facilitate proper holding temperatures.

[SA] Sausages and bacon to be served or discarded after 4 hours of initially leaving temperature control. All other potentially hazardous foods relocated to proper ice baths.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed touching face and nose, then continuing on to food preparation.

Employee observed washing hands for less than 5 seconds.

[CA] Employees shall change gloves (if applicable) and wash their hands in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILS.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

Employees shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact with cleanser and warm water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds.

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:

Clean, wet containers stacked up in a manner that does not allow for adequate air drying.

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

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

Inspector Observations:

Water measured 113F-114F at all prep sinks and the three compartment sink in the kitchen.

***Note: Per staff, the water heater was replaced on 12/13. See "Comments" for additional information.**

[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.

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:

Facility lacks a method of testing the high temperature sanitizing rinse of the mechanical dishwasher.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
paneer	walk-in cooler 1	40.00 Fahrenheit	
oatmeal	hot hold - service line	162.00 Fahrenheit	
sliced tomato	walk-in cooler 2	41.00 Fahrenheit	
parfait	grab and go cooler - right	41.00 Fahrenheit	
water	three compartment sink	114.00 Fahrenheit	
beans	hot box - wok station	170.00 Fahrenheit	
salsa	walk-in cooler 1	39.00 Fahrenheit	
chicken	walk-in cooler 2	38.00 Fahrenheit	
salmon	walk-in freezer	2.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	160.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
rice	walk-in cooler 2	41.00 Fahrenheit	
sliced tomato	drawer coolers - cook-line	40.00 Fahrenheit	
oatmeal	hot box	187.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
yogurt	ice bath - service line	41.00 Fahrenheit	
ambient	prep cooler - wok station	38.00 Fahrenheit	
chocolate pudding	grab and go cooler - left	41.00 Fahrenheit	
beef	walk-in cooler 2	40.00 Fahrenheit	
quaternary ammonium sanitizer	wiping cloth bucket	200.00 PPM	
rice	hot box - wok station	172.00 Fahrenheit	
water	prep sink	114.00 Fahrenheit	
ambient	steam table - service line	182.00 Fahrenheit	

Overall Comments:

Facility has replaced the water heater on 12/13/2025. Water heater replacement is not like-for-like (different make). Per facilities, the previous water heater and the new water heater are both 119 gallons, 300k BTU.

Email a picture of the water heater specs to maverick.chin@deh.sccgov.org

Facility may be required to consult with DEH Plan check regarding water heater replacement. Further evaluation to follow.

Ensure that manufacturer instructions for commercially packaged, ROP salmon are followed; Cut open bags of reduced oxygen packaging fish prior to thawing to prevent the growth of *Clostridium botulinum*.

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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 **12/31/2025**. 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: Perla
General Manager
Signed On: December 17, 2025