

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 FA0208711 - GUCKENHEIMER @ SK HYNIX		Site Address 3101 N 1ST ST, SAN JOSE, CA 95134		Inspection Date 04/09/2026	
Program PR0307862 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GUCKENHEIMER SERVICES		Inspection Time 10:45 - 13:35
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By MARK AND CINDY	FSC Mark Wucher 09/07/2026	

Placard Color & Score
GREEN
78

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			S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods			X	X			S
K10 Proper cooking time & temperatures	X						S
K11 Proper reheating procedures for hot holding	X						N
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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:

Numerous potentially hazardous foods, including chopped cooked chicken, roasted corn, blanched edamame, roasted sweet potatoes, and various opened milks/creams measured between 43F and 47F while maintained in the two-door upright cooler to the right of the entrance of the middle kitchen area. Ambient of the unit measured between 44F and 45F, depending on location. Per staff, some of the items had been maintained in the unit overnight, and some had been relocated to the unit less than 3 hours prior.

Sliced steak measured 103F while maintained in an under-counter hot hold unit at the entree station. Per staff, it had been placed into the unit less than 1 hour prior.

***Note: Recommend subjecting to time as a public health control.**

Heat-treated asparagus salad measured 55F while maintained in an improper ice bath at the asian station. Sliced tomatoes, aoli, and burata measured between 52F and 56F while maintained in improper ice baths at the grill station.

***Note: Recommend subjecting items to time as a public health control.**

Raw shell eggs measured between 51F and 53F after being cracked open while maintained overfilled in the prep cooler between the korean station and the grill station. Per staff, eggs had been placed into the unit 1.5 hours prior.

***Note: Ensure items are not held above the load limit.**

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

[COS] Potentially hazardous foods held in the two-door upright cooler since the previous night were voluntarily discarded. Other potentially hazardous foods relocated to other, working units. All items held at improper holding temperatures at the front service line stations were subjected to TPHC, to be served or else discarded by the end of lunch service.

Minor Violations

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

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Inspector Observations:

Employee observed using a paper towel to wipe the floor (thereby contacting the floor with hands), moved a speed rack containing pans of tofu, then attempted to don gloves to begin food service at the front service line before being stopped and instructed to wash hands.

Employee observed wiping nose, then continued onto food service.

[CA] Employees shall 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.*

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

Inspector Observations:

Soap dispenser at the hand sink at the front service line between the korean entree station and grill station observed broken. Top of pump dispenser observed broken off; However, it could still be placed on top of the broken dispenser stump and soap could still be dispensed, albeit with some difficulty. Per staff, it had broken 30 minutes prior.

[CA] Provide handwashing cleanser in an operable dispenser at handwash stations at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Heat treated pickled onion measured 103F while maintained in a deep, plastic wrapped container on a prep table at the back kitchen. Per staff, it had been heat treated 1 hour prior, and they were letting it rest prior to cooling it. Heat treated pickled onion was placed into an ice bath and relocated to the two-door upright cooler at the front service line. After re-measurement, item measured 70F after 1 hour and 50 minutes had elapsed.

[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] Pickled onion rapidly relocated to the walk-in freezer.

***Note: Ensure potentially hazardous foods that are being cooled are not left out in ambient for extended periods of time after initially being heat treated.**

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

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Inspector Observations:

High temperature sanitizing rinse measured 153F in the mechanical dishwasher while in active use to wash various dishes/utensils. Machine was stopped and restarted. High temperature sanitizing rinse measured 156F, and then 143F respectively during test runs while not in use to wash utensils.

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

[COS] PIC adjusted machine to cycle at a slower rate. High temperature sanitizing rinse remeasured at 161F.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient of the two-door upright cooler to the right of the entrance of the middle kitchen measured between 44F and 45F, depending on location.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below during all hours of operation.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chimichurri salsa	prep cooler - entree station	40.00 Fahrenheit	
miso soup	stovetop to soup well	166.00 Fahrenheit	final reheat temp
frozen beef	walk-in freezer	8.00 Fahrenheit	
cubed chicken	salad bar	39.00 Fahrenheit	
raw packaged pork	two-door upright cooler - service line	39.00 Fahrenheit	
roasted potatoes	under-counter warmer - entree station	139.00 Fahrenheit	
kimchi	two-door under-counter cooler	39.00 Fahrenheit	
milk	two-door upright cooler - left of kitchen entrance	40.00 Fahrenheit	
roasted broccoli	salad bar	39.00 Fahrenheit	
sliced cheddar	two-door upright cooler - left of kitchen entrance	40.00 Fahrenheit	
roasted whole tomatoes	hot plate - entree station	143.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
shredded mozzarella	prep cooler - entree station	41.00 Fahrenheit	
miso soup	stovetop	149.00 Fahrenheit	
frozen strawberry mix	upright freezer	18.00 Fahrenheit	
steak sauce	two-door under-counter cooler	39.00 Fahrenheit	
boiled eggs	salad bar	39.00 Fahrenheit	
sliced raw tuna	cold hold inserts - asian station	41.00 Fahrenheit	
white rice	rice warmer	179.00 Fahrenheit	
cooked patties	heat lamp - grill station	135.00 Fahrenheit	
fries	heat lamp - grill station	136.00 Fahrenheit	
ambient	two-door upright cooler - right of kitchen entrance	44.00 Fahrenheit	44F-45F, depending on location
tuna	walk-in cooler	54.00 Fahrenheit	cooling
roasted potatoes	hot hold - entree station	143.00 Fahrenheit	
chicken breast	grill	165.00 Fahrenheit	final cook temp
sliced tomatoes	self service line - sandwich/burger toppers	40.00 Fahrenheit	
hot water	two compartment prep sink	120.00 Fahrenheit	
warm water	hand sinks - service line	100.00 Fahrenheit	
purple rice	steam table - korean entree station	164.00 Fahrenheit	
mayo	two-door upright cooler - service line	39.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	153.00 Fahrenheit	
oyster sauce	two-door under-counter cooler	39.00 Fahrenheit	
kimchi	self service line - banchan station	40.00 Fahrenheit	
lactic acid sanitizer	three compartment sink	4.30 PPM	ml/L, within acceptable range
commercially reduced oxygen packaged pork behind	walk-in cooler	39.00 Fahrenheit	
raw marinated chicken	walk-in cooler	40.00 Fahrenheit	
frozen ham	upright freezer	17.00 Fahrenheit	
dressing	two-door upright cooler - service line	39.00 Fahrenheit	
lactic acid sanitizer	wiping cloth bucket	4.30 PPM	ml/L, within acceptable range
sliced cheese	prep cooler - grill station	40.00 Fahrenheit	
grilled zucchini and bell pepper	heat lamp - grill station	141.00 Fahrenheit	
purple rice	under-counter warmer - korean entree station	158.00 Fahrenheit	
warm water	hand sink - restroom	100.00 Fahrenheit	
sliced beef	steam table - entree station	138.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
roasted cauliflower	salad bar	41.00 Fahrenheit	

Overall Comments:

***Notes:**

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- Ensure that chicken cooked from raw is cooked to an internal temperature of 165F, and that vegetables cooked with the intention of hot holding thereafter are cooked to a minimum internal temperature of 135F.

- Ensure soups that are reheated for the purpose of hot holding are reheated to a minimum internal of 165F.

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 **4/23/2026**. 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: Mark Wucher
General Manager
Signed On: April 09, 2026