

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 FA0300541 - EUREKA!		Site Address 2762 AUGUSTINE DR 130, SANTA CLARA, CA 9505-		Inspection Date 12/24/2024		Placard Color & Score GREEN 89		
Program PR0441172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EUREKA RESTAURANT GRO		Inspection Time 11:35 - 13:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANTOINETTE BRADLEY COLEMAN				FSC Antoinette Bradley Coleman 7/9/27

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			
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		
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	
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: End of cookline prep cooler measured to have:

- Cut tomatoes at 55F
- Ranch at 53F
- Cooked asparagus at 57F
- Blue cheese at 57F
- Shredded cheese at 55F
- Halved cherry tomatoes at 51F

Per chef, they are aware and a repair order has been ordered.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Per employee cooler was stocked in the last hour for opening. Employee added ice bath to insert portion of cooler and all items under the counter reach in was moved to other prep cooler for holding.

Minor Violations

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked potatoes	Walk in cooler	40.00 Fahrenheit	
Ranch	End of cookline prep cooler	55.00 Fahrenheit	
Fish	1 door prep cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw chicken	1 door prep cooler	40.00 Fahrenheit	
Cut tomatoes	End of cookline prep cooler	55.00 Fahrenheit	
hamburger	off the grill	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
shredded cheese	End of cookline prep cooler	55.00 Fahrenheit	
Cooked onions	Entry of cookline prep cooler	41.00 Fahrenheit	
halved cherry tomatoes	End of cookline prep cooler	57.00 Fahrenheit	
Hamburger	Drawer under grill	41.00 Fahrenheit	
Raw beef	Walk in cooler	40.00 Fahrenheit	
Mac n Cheese	Walk in cooler	40.00 Fahrenheit	
Blue cheese	End of cookline prep cooler	57.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Mayo	Cold holding box	40.00 Fahrenheit	
Asparagus	End of cookline prep cooler	57.00 Fahrenheit	
Rinse Cycle	Upright dishwasher	200.00 Fahrenheit	
Seared ahi tuna	Walk in cooler	41.00 Fahrenheit	
Sliced tomatoes	Entry of cookline prep cooler	40.00 Fahrenheit	
Chlorine	Under the counter dishwasher	100.00 Fahrenheit	
Sliced cheese	Entry of cookline prep cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

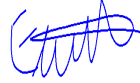
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **1/7/2025**. 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: Ernesto Martinez
Chef
Signed On: December 24, 2024