

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 FA0256730 - EGGHEAD		Site Address 3957 RIVERMARK PLZ F, SANTA CLARA, CA 95054		Inspection Date 08/17/2026		Placard Color & Score YELLOW 66		
Program PR0374901 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name VR HOLDING LLC		Inspection Time 09:25 - 11:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KAYLI AND YESSICA				FSC Not Available

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						
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		X			N
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			S
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		
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		X
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		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee returned back into the kitchen after break, and attempted to resume food preparation without washing their hands before being stopped.

Follow-up By 08/20/2026

[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.

[COS] Instructed employee to properly wash hands.

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

Inspector Observations:

Fried chicken measured 60F while maintained in ambient in a metal insert on the counter. Per staff, chicken had been removed from the walk-in cooler 2.5 hours prior.

Follow-up By 08/20/2026

Grilled onions measured 127F while maintained on the grill. Per staff, they had been re-grilled less than 1 hour prior and placed onto the grill to be hot hold.

A container of pooled eggs measured 54F while maintained on a prep table across from the cook-line. Per staff, pooled eggs removed from refrigeration less than 30 minutes prior.

Raw ground beef patties, raw shelled eggs, uncanned spam, and sliced cheeses measured between 53F and 56F while maintained overfilled in the left-side prep cooler at the cook-line. Per staff, items had been relocated to the upper portion of the unit 45 minutes prior.

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

[COS] Grilled onions were reheated to 165F and maintained hot. All other potentially hazardous foods maintained out of temperature control were returned to adequate refrigeration.

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

Inspector Observations:

Tater tots and scrambled eggs subjected to time as a public health control lacked time labeling while maintained under a heat lamp at the service window. Per staff, items had been either scrambled or fried less than 30 minutes prior.

Follow-up By 08/20/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time

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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] Items were properly time labeled.

Minor Violations

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

Inspector Observations:

Facility is sharing the same food safety certificate at multiple locations.

[CA] A food safety certificate may not be shared between multiple locations.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Consumer advisory is written on the menu; However, it does not denote which items are served raw or undercooked.

[CA] Facility shall denote/mark which particular items are served raw or undercooked.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed multiple dry, soiled wiping cloths maintained on prep tables. Observed a dry, soiled wiping cloth maintained in an insert of the left-side prep cooler across from the cook-line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

1. Observed the storage of an employee drink in the right-side insert of the left-side prep cooler across the cook-line. Observed employee drinks stored on prep tables at the middle kitchen area. Observed an employee purse stored in a tub with clean containers and utensils.

[CA] Employee's personal effects (drinks, cell phone, car keys, jackets, purses, etc.) shall be stored in employee lockers or other designated areas for employee storage.

2. Observed the back door propped open.

[CA] Keep door closed to prevent the intrusion of vermin into the facility.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
smoothie	under-counter cooler - service window	39.00 Fahrenheit	
tater tots	under-counter freezer	15.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
milk	under-counter cooler - drinks station	39.00 Fahrenheit	
cooked patty	grill	182.00 Fahrenheit	final cook temp
fried chicken	walk-in cooler	40.00 Fahrenheit	
frozen chicken	walk-in freezer	7.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
eggy	hot water bath	140.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
sliced cheese	prep cooler - left - lower	40.00 Fahrenheit	
sliced tomatoes	prep cooler - right - upper	37.00 Fahrenheit	
saucers	prep cooler - left - lower	39.00 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 \$282/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.

Joint inspection with Madeline Meza.

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 8/31/2026. 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: Kayli H.
Employee
Signed On: August 17, 2026