

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 08/04/2025		Placard Color & Score GREEN 92		
Program PR0441172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EUREKA RESTAURANT GRO		Inspection Time 13:50 - 15:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MALEIGHA KNIGHT				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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			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						
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		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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Program PR0441172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EUREKA RESTAURANT GROUP	Inspection Time 13:50 - 15:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Prep cooler across from fryers measured to have:

- Cut diced tomatoes at 47F
- Ranch at 48F
- Feta cheese at 47F
- Shredded cheese at 45F
- Corn salsa at 47F
- Beans at 48F

Reach in portion of cooler measured to have PHFs under 41F (see measured observations).

Prep coolers were stocked at 10:30AM about 3 hours prior.

2) under the counter cooler at bar with sliding door measured to have:

- Grapefruit juice at 43F
- House made juice at 44F
- Ambient temperature of 45F

Door to unit observed to be frequently left open when not in use.

3) House made strawberry lemonade and passionfruit lemonade containers observed to be delivered to the bar and left out of counter for at least 40 minutes during inspection. Lemonades measured to be 43F and 43F.

[CA] Keep PHFs at 41F and below for cold holding. Keep cooler door closed to effectively keep ambient temperature cold and ensure juices are put away into cooler as soon as possible when delivered.

[COS] 1) Prep cooler at cookline was turned over and new food was placed into prep cooler insert with ice to keep PHFs cold until unit can be repaired.

2) Bar cooler was closed.

3) Lemonades were placed into cooler.

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

Inspector Observations: Grilled pineapples observed to be at room temperature and measured to be 85F. Per employee pineapples were grilled 1.5 hours prior. Pineapples were stacked in a small metal container. [CA] Cool grill pineapples in smaller layer on sheet tray and keep inside walk in cooler to effectively cool down. Facility has 2 hours to cool PHFs from 135F to 70F then 4 hours to cool from 70F to 41F

[COS] Grilled pineapples were placed on a wide sheet tray and and placed into walk in cooler to cool.

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: Door sweep under back door observed to be fraying and gap under door observed. [CA] Repair door sweep and ensure no gaps 1/4 inch are present.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Mac n cheese	Walk in cooler	40.00 Fahrenheit	
Mushrooms	Prep cooler across from grill	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Grapefruit juice	Bar 2 door under the counter	43.00 Fahrenheit	
Sliced cheese	Drawer under grill	41.00 Fahrenheit	
Diced tomatoes	prep cooler across from fryer	47.00 Fahrenheit	
Grilled pineapple	On table by grill	85.00 Fahrenheit	
Ambient temperature	Bar 2 door under the counter	45.00 Fahrenheit	
shredded cheese	prep cooler across from fryer	45.00 Fahrenheit	
Hard boiled eggs	prep cooler across from fryer (reach in portion)	37.00 Fahrenheit	
Chlorine	under the coutner dishwasher	50.00 Fahrenheit	
Raw burgers	Drawers under grill	39.00 Fahrenheit	
Feta cheese	Prep cooler across from grill	41.00 Fahrenheit	
Ranch	prep cooler across from fryer	48.00 Fahrenheit	
Corn salsa	prep cooler across from fryer	47.00 Fahrenheit	
Sliced tomatoes	Prep cooler across from grill	38.00 Fahrenheit	
Quat ammonai	3-comp sink	200.00 Fahrenheit	
Feta cheese	prep cooler across from fryer	47.00 Fahrenheit	
Passionfruit lemonade	Counter top	43.00 Fahrenheit	
Strawberry lemonade	Counter top	43.00 Fahrenheit	
Blue cheese	prep cooler across from fryer	44.00 Fahrenheit	
Seared fish	prep cooler across from fryer (reach in portion)	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
Beans	prep cooler across from fryer	48.00 Fahrenheit	
Shrimp	1 door prep cooler by fryer	41.00 Fahrenheit	
Cut cherry tomatoes	prep cooler across from fryer	39.00 Fahrenheit	Observed to be full and may have recently been restocked
Raw chicken	Walk in cooler	39.00 Fahrenheit	
Raw chicken	1 door prep cooler by fryer	41.00 Fahrenheit	
House made juice	Bar 2 door under the counter	44.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	

Overall Comments:

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 **8/18/2025**. 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: Maleigha Knight
Assistant Manager (Engery Champ)

Signed On: August 04, 2025