

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 FA0230248 - EGGHEAD		Site Address 519 W CAPITOL EX, SAN JOSE, CA 95136		Inspection Date 08/06/2025		Placard Color & Score GREEN 80		
Program PR0330252 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EGGHEAD SAN JOSE LLC		Inspection Time 12:45 - 14:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By VINH HA				FSC VINH HA 9-22-26

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		
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			N
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						N
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		X
K34	Warewash facilities: installed/maintained; test strips		X
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: FOUND BOTTLES WITH SAUCES CONTAINING MAYONNAISE AND SLICED TOMATO AT 53F STORED IN THE SERVICE REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&E SA: THE POTENTIALLY HAZARDOUS FOOD THAT HAS BEEN STORED IN THE REFRIGERATOR LESS THAN 4 HRS WAS TRANSFERRED TO THE WALK IN COOLER.

Minor Violations

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

Inspector Observations: MISSING A COUPLE OF FOOD HANDLERS CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE FOOD HANDLERS CARDS FOR ALL THE FOOD EMPLOYEES.

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

Inspector Observations: THIRD TIME VIOLATION

FOUND A DIPPER WELL ATTACHED IN FRONT OF THE HAND WASH SINK IN THE FRONT SERVICE AREA. [CA] REMOVE THE DIPPER WELL. FAILURE TO COMPLY WITH THIS VIOLATION MAY RESULT IN OFFICE HEARING OR FURTHER LEGAL ACTION.

Follow-up By
08/19/2025

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THIS AREA MORE OFTEN.

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: MISSING THE CHLORINE TEST STRIPS TO MEASURE 100 PPM AT THE 3 COMPARTMENT SINK. [CA] PROVIDE TEST STRIPS.

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: FOUND THE SERVICE REFRIGERATOR HOLDING THE SAUCES AND TOMATO UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE REFRIGERATOR.

Follow-up By
08/19/2025

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
SAUCES	SERVICE REFRIGERATOR	53.00 Fahrenheit	
MILK	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
WHIPPING CREAM	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MILK	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
JARS WITH EGGS AND POTATO	IN HOT BATH	145.00 Fahrenheit	
HAMBURGER	WALK IN COOLER	34.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	35.00 Fahrenheit	
HAMBURGERS	REACH IN REFRIGERATOR	41.00 Fahrenheit	

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Overall Comments:

FACILITY WAS DELINQUENT. OWNER WAS ABLE TO PAY FOR THE PERMIT. RECEIPT #3903847060

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 **8/20/2025**. 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: NHI TRAN
PIC

Signed On: August 06, 2025