

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 02/05/2025		Placard Color & Score GREEN 85		
Program PR0374901 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name VR HOLDING LLC		Inspection Time 13:35 - 15:25			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By RICARDO				FSC Vinh Ha 09/22/2026

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						N
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	X	
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		
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: *REPEAT VIOLATIONS*

Container of dry seasoning used in contact with raw chicken is stored at room temperature. Per cook, seasoning was from yesterday. [CA] Foods that have been in contact with raw chicken are considered a potentially hazardous food and need to be kept at or below 41F. [COS] Container of dry seasoning was voluntarily discarded.

Measured Eggy at 128F-132F in hot water bath. Per cook, Eggy has been in bath for about two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Eggy was discarded at 3PM.

Measured fried chicken at 112F in deep fryer. Per cook, foods are left out for less than one hour for use and then discarded. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Fried chicken was served.

NOTE: If foods are meant to be on TPHC, TPHC must be utilized properly.

Minor: Measured patties at 46F in left prep cooler. Per PIC, container was refilled at 1:30PM. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

Minor Violations

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

Inspector Observations: Clean, wet utensils and containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Raw chicken thawing on counter at room temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

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

Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
potatoes	walk in freezer	7.00 Fahrenheit	IR
cheese	prep cooler - left	41.00 Fahrenheit	
passion fruit juice	walk in cooler - front	41.00 Fahrenheit	
crystal boba	reach in cooler	41.00 Fahrenheit	
fried chicken	walk in cooler	41.00 Fahrenheit	cart
Eggy	hot water bath	128.00 Fahrenheit	
tomatoes, sliced	prep cooler - right	41.00 Fahrenheit	
patty	walk in cooler	41.00 Fahrenheit	
grilled chicken	griddle	172.00 Fahrenheit	
fries	reach in freezer	14.00 Fahrenheit	IR
patty	prep cooler - left	46.00 Fahrenheit	
heavy whipping cream	reach in cooler	41.00 Fahrenheit	
tomatoes, diced	prep cooler - right	41.00 Fahrenheit	
eggs,	prep cooler - left	41.00 Fahrenheit	
cooked onions	walk in cooler	41.00 Fahrenheit	
patty	prep cooler - left	48.00 Fahrenheit	
sauce	prep cooler - right	41.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	
fried chicken	deep fryer	112.00 Fahrenheit	
half and half	reach in cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
fried chicken	walk in cooler	41.00 Fahrenheit	top shelf
eggs, pooled	walk in cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 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 **2/19/2025**. 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: Ricardo
PIC

Signed On: February 05, 2025