

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 FA0209847 - SUPERGOOD KITCHEN		Site Address 52 E SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 07/24/2025		Placard Color & Score YELLOW 73		
Program PR0305193 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CASK STRENGTH, INC		Inspection Time 17:15 - 18:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By IRENE				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						
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		
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		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		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		X
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	X	

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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:

1. Major Violation: In the prep cooler across the flat griddle PHFs measured above 50°F at around 5:30 pm for total time of less than 4 hours. Per chef, they stocked the cooler before service at 5 pm. Per manager they had the unit serviced about a week prior.

2. PHFs in the walk in cooler were measured between 43-48°F at around 5:45 pm. Items closer to the condenser were measured at 48°F and items at the far end were around 43°F. Per chef, the digital thermometer was reading around 36-40°F when they came in 2 hours prior. The back of the condenser had a heavy build up of ice. except for a small section in the corner.

Note: Ambient temperature of the walk in cooler was initially measured at 48°F and later measured at 51°F.

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

[COS] Items were moved to the bar walk in cooler to rapidly cool.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Vacuum sealed ground beef patties were found in the walk in cooler without labeling or dates. Per kitchen staff they were sealed about 4 days prior.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[COS] Items were VC&D.

Minor Violations

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

Inspector Observations:

The provided Food Safety Certificate was presented at a different facility.

[CA] No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision.

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:

Facility lacks testing materials for their choice of sanitizer at the three compartment sink, quaternary ammonia. Staff presented pH strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

The walk in cooler and prep cooler are not maintaining PHFs at 41°F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The shared garbage enclosure has an accumulation of refuse. Their refuse collection service has been on strike the last few weeks. Observed human feces on the floor of the enclosure and numerous rodent droppings.

[CA] Outside refuse enclosure shall be kept clean and free of debris.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

The current Environmental Health Permit is not posted in public view. Facility had a permit from 2021 displayed in their office.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - sanitizer	Dishwasher	50.00 PPM	
Sliced Cheese	Prep Cooler	60.00 Fahrenheit	Moved to bar walk in cooler
Sausage	Walk in Cooler	43.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chicken Katsu	Counter	82.00 Fahrenheit	Cooling
Garlic in Oil	Walk in Cooler	47.00 Fahrenheit	
Pork Sausage	Prep Cooler	41.00 Fahrenheit	
Chicken Wing	Counter	70.00 Fahrenheit	Cooling
Water	Hand sink	100.00 Fahrenheit	
Ground Beef	Prep Cooler (drawer)	55.00 Fahrenheit	Moved to bar walk in cooler

Overall Comments:

Notes:

- A follow up inspection will be conducted tomorrow at the request of Arthur. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

- Current owner name is Cask Strength, Inc with the name of the facility as Supergood Kitchen. The presented Alcohol and Beverage Control License, issued in 2019, has the primary owner listed as Cask Strength, Inc and a DBA of Miniboss. The presented City of San Jose Business Tax Certificate, issued on 4/15/2025, has the owner listed as Phan, Dan and has the business name of Miniboss. Further evaluation will be required to determine owner and name of this facility.

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 **8/7/2025**. 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.

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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: Arthur
Manager

Signed On: July 24, 2025