

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0208711 - GUCKENHEIMER @ SK HYNIX		Site Address 3101 N 1ST ST, SAN JOSE, CA 95134	Inspection Date 08/31/2026
Program PR0307862 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GUCKENHEIMER SERVICES	Inspection Time 13:25 - 13:35
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By JUN AND MARK	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

In the two-door upright cooler at the center of the preparation area, two containers of oat milk measured between 49F and 50F. Per staff, oat milk had been relocated to the unit earlier this morning, approximately 2.5 hours prior. Ambient of the unit measured 51F via probe and via internal thermometer maintained inside the unit.

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

[COS] Instructed employee to relocate oat milk to an alternate refrigeration unit.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee rubbing the inside corner of his eye, then proceeded to unpackage paper towels and refill the dispenser at the hand sink at the entrance to the back kitchen area.
Observed employee wiping his mouth with the back of his gloved hand, then proceeded to continue food service.
Observed employee throwing items away into a trash can, contacted the trash can with gloved hands, then did not change gloves or wash hands until prompted to.

[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 employees to de-glove (if applicable) and properly wash hands.

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:

Chlorine sanitizer in the mechanical dishwasher measured greater than 200 ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

In the walk-in cooler, observed bags of pre-cooked mussel meat stored in the same tub as a bag of raw fish fillets. Observed raw fish fillets stored directly over cases of cooked octopus and bags cooked mussel meat.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sinks	100.00 Fahrenheit	
rice	rice warmers	188.00 Fahrenheit	
frozen octopus	walk-in cooler	23.00 Fahrenheit	thawing
chlorine sanitizer	mechanical dishwasher	200.00 PPM	
raw shrimp	walk-in cooler	37.00 Fahrenheit	
cooked shrimp	walk-in cooler	32.00 Fahrenheit	
frozen mussel meat	walk-in cooler	27.00 Fahrenheit	thawing
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0160691.

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 **9/14/2026**. 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: Jun Lee
EHS Manager

Signed On: August 31, 2026