

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 FA0286256 - GUCKENHEIMER @ ALIGN		Site Address 2820 ORCHARD PY, SAN JOSE, CA 95134		Inspection Date 03/09/2026		Placard Color & Score GREEN 89		
Program PR0429239 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GUCKENHEIMER SERVICES		Inspection Time 10:00 - 11:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By LUCI AND CHANMAO				FSC IAN JAMES TOOMEY 06/12/2030

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						S
K08	Time as a public health control; procedures & records		X		X			N
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Per operators/PIC, the sushi rice and soup in the front service area are on Time as a Public Health Control. However, there was no time labeling upon request.

[CA] When using TPHC, foods must be IMMEDIATELY time-labeled to be discarded within 4 hours.

[SA] Foods will be discarded within the 4-hour time mark (lunch service ends at 1:30pm and foods are usually discarded by that time).

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed approximately 5 dead cockroaches on the floor in the rear kitchen area. No other evidence of vermin was observed. Operators stated Terminex pest control treated the facility on Saturday (2 days prior) and they will come back Friday.

[CA] Keep facility clear of vermin.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
BEEF PATTIES	REFRIGERATOR DRAWER	40.00 Fahrenheit	
RICE	HOT HOLDING UNIT	155.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
SOUP	UNDERCOUNTER HOT HOLDING UNIT	170.00 Fahrenheit	
SUSHI RICE	PREP AREA	70.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
CHEESE	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
SUSHI RICE	FRONT PREP AREA	3.80 Fahrenheit	MEASURED VIA PH INSTRUMENT
QUATERNARY AMMONIA	SANITIZER BUCKET, 3-COMPARTMENT SINK	200.00 PPM	
SLICED CHEESE, SLICED TOMATOES, SLICED DELI MEATS	PREP INSERTS	41.00 Fahrenheit	
FINAL RINSE	HIGH-TEMPERATURE DISHWASHERS	170.00 Fahrenheit	THERMAL DISCS

Overall Comments:

Main kitchen. Notes:

- 1. Initially, operators indicated that they measured sushi rice pH and used a HACCP. Later, PIC Ashmeet stated that the sushi rice is on TPHC, not pH/HACCP. Please ensure operators are able to clearly indicate whether a food is on TPHC or HACCP, etc.**
- 2. Ensure the undercounter high-temperature dishwasher's final rinse temperature is regularly measured via approved methods (e.g. thermal sticker, disc thermometer).**

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 **3/23/2026**. 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.

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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: Lucia Orozco
GM

Signed On: March 09, 2026