

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 FA0240520 - WORLD WRAPPS		Site Address 3125 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 06/23/2025		Placard Color & Score GREEN 77		
Program PR0350059 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WORLD WRAPPS II INC		Inspection Time 14:15 - 16:05			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOSE CALDERA				FSC Daniel Saldana Solis 12/23/2025

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	
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		X
K36	Equipment, utensils, linens: Proper storage and use		X
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		X
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: 3 door prep cooler measured to have:

- Egg omelette at 56F
- Blue cheese dressing at 56F
- Spicy mayo dressing at 56F
- Raw tuna at 56F
- Dressed raw tuna at 56F
- cut tomatoes at 57F
- Feta cheese sticks at 56F
- Glass noodles at 57F
- Squeeze bottle of yogurt sauce at 50F
- Squeeze bottle of mayo at 48

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] All PHFs in unit were VC&D (see VC&D Report)except for squeeze bottles of sauces from reach in portion. Per employee squeeze bottles were stocked from walk in cooler in the last 15 minutes. Bottles were moved back into walk in cooler. Cooler was stocked with ice bath.

Minor Violations

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

Inspector Observations: Food handler card not available for review.[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Potatoes observed to be stored in walk in cooler completely covered and measured to be 143F. Potatoes were observed to have been removed from air fryer about 30 minutes prior.

[CA] Properly store cooling foods in such a way to allow proper air flow. Keep container open.

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

Inspector Observations: Flies observed in back area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Gasket observed to be broken for 3 door prep cooler in front area. [CA] Repair gasket and maintain in good condition

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Front area food prep sink observed used to rinse wiping cloths. [CA] Ensure prep sink is only used for food prep.

2) Wiping cloth observed to be stored on counter top. [CA] Store in use wiping clothes in sanitizer solution.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Standing water observed in back corner of facility by walk in cooler. [CA] Ensure floors are slanted to drain into floor drains and no standing water is present in facility.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Beyond meat substitute	Drawer under grill	39.00 Fahrenheit	
Tamago	Walk in cooler	32.00 Fahrenheit	
Tamago	3 door prep cooler reach in	56.00 Fahrenheit	
Chicken	Walk in cooler	40.00 Fahrenheit	
White rice	Steam table	156.00 Fahrenheit	
Glass noodles	3 door prep cooler reach in	57.00 Fahrenheit	
Squeeze bottle of mayo	3 door prep cooler reach in	48.00 Fahrenheit	
Tamago	3-door prep cooler insert	56.00 Fahrenheit	
Squeeze bottle of ranch	3-door prep cooler insert	56.00 Fahrenheit	
Cooked potatoes	Walk in cooler	41.00 Fahrenheit	
White rice	Under the counter warmer	143.00 Fahrenheit	
Tuna	3-door prep cooler insert	56.00 Fahrenheit	
Squeeze bottle of yogurt sauce	3 door prep cooler reach in	50.00 Fahrenheit	
Grilled beef	Steam table	139.00 Fahrenheit	
Blue cheese	3-door prep cooler insert	56.00 Fahrenheit	
Cooked potatoes	Walk in cooler	143.00 Fahrenheit	
Cut tomatoes	3-door prep cooler insert	57.00 Fahrenheit	
Glass noodles	Walk in cooler	52.00 Fahrenheit	Per label cooked earlier today 3 hours prior
Cubed chicken	Drawer under grill	42.00 Fahrenheit	
Spicy mayo	3-door prep cooler insert	56.00 Fahrenheit	
Feta cheese	3-door prep cooler insert	56.00 Fahrenheit	
Raw beef	Drawer under grill	38.00 Fahrenheit	
Salmon	Steam table	137.00 Fahrenheit	
Marinated tuna	3-door prep cooler insert	56.00 Fahrenheit	
Grilled vegetables	Walk in cooler	41.00 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 **7/7/2025**. 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.

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: Jose Caldera
Manager

Signed On: June 23, 2025