

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 FA0210697 - WIENERSCHNITZEL #122		Site Address 702 N 4TH ST, SAN JOSE, CA 95112		Inspection Date 10/06/2026		Placard Color & Score YELLOW 79		
Program PR0300501 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ALEJANDRO HEREDIA		Inspection Time 10:00 - 11:45			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By PATTY				FSC Patricia Luna Ceden0 05/31/2029

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						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding		X		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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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

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

Inspector Observations:

Observed cut tomatoes in metal container with saran wrap on top in the walk in cooler measuring 45F-47F. Per PIC, tomatoes were cut last night and stored in the walk in cooler and have not been removed from the cooler since then. Ambient temperature of the unit measured 39F.

Follow-up By
10/13/2026

[CA] Ensure all potentially hazardous foods are held at 41F or below or at 135F or above.

[COS] PIC VC&D the cut tomatoes.

Reference VC&D form.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Chili on steam table measured 126F. Per PIC, chili was placed on steam table 30 minutes prior. 165F final reheating temperature for chili was not verified.

Follow-up By
10/13/2026

[CA] All foods being reheated for hot holding must hit a minimum temperature of 165F for at least 15 seconds. Once 165F for 15 seconds is achieved, food may be moved to steam table for hot holding.

[COS] PIC moved chili to the stove cooker in order to rapidly heat the chili to 165F before being moved back to the steam table.

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 wash hands for 5 seconds with soap and water.

[CA] Wash hands with warm water and soap for at least 15 seconds, then dry with a single use paper towel.

[COS] Employee was instructed to wash hands again for the at least 15 seconds with soap.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed boxes of frozen food stored on the floor in the walk in freezer.

[CA] All foods shall be stored at least 6 inches above the floor to reduce risk of contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK	100.00 Fahrenheit	
SANITIZER	BUCKET WITH WIPING CLOTHS	200.00 PPM	QUAT
	NEAR COOK LINE		
WARM WATER	RESTROOM HANDSINK	100.00 Fahrenheit	
HOT DOGS	PREP UNIT BOTTOM	38.00 Fahrenheit	
	COMPARTMENT		
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
CHEESE SLICES	PREP UNIT TOP COMPARTMENT	39.00 Fahrenheit	
HOT DOGS	GRIDDLE	140.00 Fahrenheit	
CORN DOG	PULLED FRESH FROM FRYER	169.00 Fahrenheit	
CHILI	PULLED FRESH FROM	167.00 Fahrenheit	
	MICROWAVE		
CUT TOMATOES	PREP UNIT TOP COMPARTMENT	40.00 Fahrenheit	
CHILI	STEAM TABLE	126.00 Fahrenheit	
CUT TOMATOES	WALK IN COOLER	46.00 Fahrenheit	45F-47F
CORN DOG	SINGLE DOOR PREP UNIT	39.00 Fahrenheit	
	BOTTOM COMPARTMENT		

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **10/20/2026**. 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: Melanie H.
PIC
Signed On: October 06, 2026