

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 FA0256730 - EGGHEAD		Site Address 3957 RIVERMARK PLZ F, SANTA CLARA, CA 95054	Inspection Date 02/26/2026
Program PR0374901 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name VR HOLDING LLC	Inspection Time 10:45 - 11:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By MAO	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 02/23/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/26/2026

Cited On: 02/23/2026

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

This violation found not in compliance on 02/26/2026. See details below.

Cited On: 02/26/2026

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

Inspector Observations:

Refrigerator cited during the last routine inspection (right-side prep cooler) has not been repaired. Ambient of the unit measured 65F via probe. Refrigerator appears to be unplugged. Numerous potentially hazardous foods, including sliced tomatoes, various cheeses, and various house made sauces (chimichurri, ketchup from uncanned tomato sauce, spicy mayo, etc.) measured between 54F and 66F. Per staff, all items except for the tomatoes had been maintained in the unit overnight. Staff states that when they arrived this morning, the tomatoes from last night looked spoiled owing to the unit improperly functioning, so they chopped new ones prior to service (2.5 hours prior).

Sliced cheeses measured 54F while maintained overfilled in the left-side prep cooler. Raw shell eggs measured 59F while maintained overfilled in the left-side prep cooler. Per staff, items had been placed into the unit 3 hours prior.

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

[COS] All potentially hazardous foods in the right-side prep cooler voluntarily discarded into the trash, except for the sliced tomatoes chopped this morning. Tomatoes relocated to left-side prep cooler. Overfilled cheese and raw shell eggs relocated to the walk-in cooler.

Cited On: 02/26/2026

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

Inspector Observations:

Tater tots (132F) and scrambled eggs (117F) subjected to time as a public health control while maintained under the heat lamp at the service window lacked time markings. Per staff, the tater tots had just been fried, and the eggs had been scrambled 30 minutes prior.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Items properly time marked.

**Note: If facility can maintain foods at 135F or above, items may instead be subjected to temperature control*

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instead of time control.

Cited On: 02/23/2026

K14 - 8 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

Compliance of this violation has been verified on: 02/26/2026

Minor Violations

Cited On: 02/26/2026

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:

Ambient of the right-side prep cooler measured 65F via probe. Unit appears to be unplugged.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Measured Observations

Item	Location	Measurement	Comments
ambient	left-side prep cooler (lower)	41.00 Fahrenheit	
ambient	right-side prep cooler	65.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 2/23/2026.

Compliance of the following was verified:

K05: Hands not clean/improperly washed:

- Proper handwashing and glove-use procedures observed

K14: Food contact surfaces unclean and unsanitized

- Ice machine has been cleaned sanitized.

Compliance of the following was not verified:

K07: Improper hot and cold holding temperatures:

- See violation above.

K08: Improperly using time as a public health control

- See violation above.

Facility has been re-issued a conditional pass.

Two or more major violations were cited during the follow-up inspection.

An additional follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Facility will be billed for the next follow-up inspection.

Failure to comply may result in an office hearing for the owner of the 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 **3/12/2026**. 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: Kayli Hong
Employee

Signed On: February 26, 2026