

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 FA0253402 - EGGHEAD		Site Address 80 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 05/14/2025		Placard Color & Score YELLOW 57		
Program PR0368943 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NOTHING BUT WRAP INC		Inspection Time 09:20 - 11:05			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JOHN TANG				FSC John Tang 04/28/2027

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	X			S
K06	Adequate handwash facilities supplied, accessible		X		X			S
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Repeat Violation: None of the hand wash stations in the facility had paper towels.

Follow-up By
05/19/2025

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] Facility provided paper napkins in the dispensers. Per PIC, they ran out of paper towels and they get delivered today.

2. In the front coffee bar area, at the hand sink, a dipper well has been installed.

[CA] Remove the dipper well to unobstruct the hand sink.

3. There is no permanent paper towel dispenser in the front coffee bar area hand wash station.

[CA] Install a permanent paper towel dispenser.

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

Inspector Observations:

1. Fried chicken was found left on the counter in the back prep area. Per cook, they removed it from the walk in cooler about 30 minutes prior. Chicken measured at 60°F.

Follow-up By
05/19/2025

2. At the food prep unit spam measured at 61°F. Per cook they had it out for about 30 minutes.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items were moved to the bottom section of the prep cooler to rapidly cool down.

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:

1. In the back prep area staff were observed washing their hands in the three compartment sink.

2. In the front coffee bar area staff were observed washing and rinsing hands without use of paper towels.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Ensure to wash hands at dedicated hand wash stations.

[COS] Inspector instructed staff to properly wash their hands.

3. Staff were observed preparing foods with bare hands while having augmented nails.

[CA] Ensure to wear gloves when finger nails are painted, augmented, or there is an injury to the hand. Gloves shall be properly used and changed when required.

[COS] PIC had the staff member put on gloves.

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, 114125(b), 114141

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Inspector Observations:

Repeat Violation: *In the storage area, at the ice machine, black and brown mold-like substance was observed on the side panels.*

[CA] *Frequently clean and sanitize the inside panels of the ice machine.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Repeat Violation: *Facility offers eggs that are cooked over medium on some of the food items and no consumer advisory is present on the digital menu.*

[CA] *Provide consumer warning and disclosure for the sale of raw or undercooked animal-derived foods.*

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 raw chicken was found stored above cooled grilled onions.

[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.*

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

Inspector Observations:

In the dry storage area several containers holding crystalline substances are lacking labels

[CA] *Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

1. Facility lacks drain plugs to fill the three compartment sink.

[CA] *Plugs/stoppers shall be available to fill up the warewashing sink.*

2. Facility lacks the testing materials for their choice of sanitizer, chlorine. Facility presented quaternary ammonia sanitizer testing strips.

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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:

1. In the back prep area, at the prep sink, the sink is not secured to the wall.

2. In the dry storage area the lockers are not secured to the wall.

[CA] *Ensure to secure and properly install equipment.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations:

1. In the back prep area the facility was cooking with the baffle filters not installed.

[CA] All hood ventilation filters shall be in place and in good repair.

2. In the back prep area, above the prep cooler and three compartment sink, the light bulb cover is detached in one corner.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Repeat Violation: In the back prep area, wiping towels were observed used, reused, and stored on food prep surface inside the cooking area.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. In the back prep area, at the prep sink, the sink does not have a drain pipe and drains directly onto the floor.

[CA] Repair plumbing fixture and maintain in clean and good repair.

2. In the dry storage area the ice machine drain pipe leads directly to the floor sink.

3. In the coffee bar area there are drain pipes leading directly to the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

1. Staff personal belongings (cell phones and drinks) were found on the prep cooler and prep table in the back prep area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

2. Mops were found stored in the mop sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Facility lacks hand wash reminders at all hand wash stations.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Sausage Patty	Upright Cooler	4.00 Fahrenheit	
Grilled Onions	Grill	140.00 Fahrenheit	
Fried Chicken	Back Prep Area	60.00 Fahrenheit	
Water	Sous Vide	143.00 Fahrenheit	
Waffle Fries	Upright Freezer	4.00 Fahrenheit	
Milk	Undercounter Cooler - Coffee Bar	36.00 Fahrenheit	
Sausage Patty	Prep Cooler	40.00 Fahrenheit	
Raw Chicken	Walk in Cooler	41.00 Fahrenheit	
Water	Three Compartment Sink	130.00 Fahrenheit	
Water	Hand Sinks - all	100.00 Fahrenheit	
Eggs	Undercounter Cooler - Bakery	33.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability. John requested a follow up inspection on 5/20/2025.

- Provide Standard Operating Procedures (SOPs) for the sous vide potatoes and poached egg by 5/21/25 for the inspector to review.

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 **5/28/2025**. 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: John Tang
Manager
Signed On: May 14, 2025