

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 FA0281966 - EUREKA!		Site Address 19369 STEVENS CREEK BL 130, CUPERTINO, CA 9		Inspection Date 02/10/2026		Placard Color & Score GREEN 90		
Program PR0423113 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name Eureka Restaurant Group		Inspection Time 14:45 - 16:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KATELIN				FSC Christine Blum 2/22/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	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						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	X	
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	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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Raw shell eggs inside the food prep unit insert was measured at 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated the eggs into the walk-in cooler.

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

Inspector Observations: Multiple small flies observed at the bar near the dishwasher. [CA] Food facility shall be kept free of flies and fly activity.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed raw tuna thawing inside the walk-in cooler while still inside of reduced oxygen packaging. Instructions are also written on packaging to open before thawing. [CA] Frozen raw fish shall be removed from reduced oxygen packaging prior to thawing.

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: By the cook line, knife was observed stored with the blade in crevice between equipment. [CA] Food contact surface of equipment shall be stored in a location and manner that is clean and protected from contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	Three compartment sink - bar	300.00 PPM	
Cut tomatoes	Food prep unit insert by grill	41.00 Fahrenheit	
Roast beef	Walk-in cooler	40.00 Fahrenheit	
Cheese	Food prep unit insert by grill	41.00 Fahrenheit	
Salmon	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	100.00 PPM	
Raw beef	Food prep unit by grill	39.00 Fahrenheit	
Diced tomatoes	Food prep unit insert by fryer	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw fish	Food prep unit insert by fryer	40.00 Fahrenheit	
Mac and cheese balls	Upright reach-in cooler at cook line	39.00 Fahrenheit	
Raw chicken	Food prep unit insert by fryer	38.00 Fahrenheit	
Tuna	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Food prep unit insert by grill	49.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Raw beef patty	Food prep unit by grill	39.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	160.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Raw fish	Food prep unit insert by grill	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

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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 2/24/2026. 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: Katelin Oliver
Asst. GM

Signed On: February 10, 2026