

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 02/18/2026
Program PR0368943 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NOTHING BUT WRAP INC	Inspection Time 09:35 - 10:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By KYLE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/06/2026

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

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/06/2026

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

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/06/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/06/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 02/18/2026

Minor Violations

Cited On: 02/06/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/06/2026

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

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/06/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 02/18/2026

Measured Observations

Item	Location	Measurement	Comments
Grilled Onions	Final Reheat	170.00 Fahrenheit	
Chicken	Prep Cooler	41.00 Fahrenheit	
Grilled Onions	Flat Grill	160.00 Fahrenheit	hot holding

Overall Comments:

This is the first follow up inspection following the routine inspection where multiple major violations were observed.

Observations:

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K06: All handwash stations were stocked and accessible.

K07: All PHFs were in an appropriate time and temperature relationship.

K13: Ice machine was cleaned. No adulterated foods were observed.

K14: Dishes were observed to be sanitized at the three compartment sink. No soap, sponge, or other evidence of warewashing at the coffee bar prep sink was observed.

K21: The hot water handle was repaired and is working properly.

K34: Drain plugs that fit in the basins of the three compartment sink were provided.

K49: Facility has paid their account balance to maintain their health permit valid.

Continue to correct any and all pending violations.

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 **3/4/2026**. 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: Kyle
Barista
Signed On: February 18, 2026