

**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**

<b>Facility</b> FA0200212 - WIENERSCHNITZEL		<b>Site Address</b> 1940 S BASCOM AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 01/27/2026	
<b>Program</b> PR0300107 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> MH HEREDIA CORPORATION		<b>Inspection Time</b> 13:20 - 14:50
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CAROLINA & ESTELLA	<b>FSC</b> Fernando Gorospe 4/8/28		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>82</b>

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				N
K07	Proper hot and cold holding temperatures		X					N
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		
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		
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		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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: Major: Measured the following PHFs holding between 52F - 61F in 2 door cold top & 1 door cold top for less than 4 hours: shredded cheese and slice cheese. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs and placed under ice.**

**Minor:**

**1. Measured hot dogs holding at 45F in 2 door reach in.**

**2. Measured corn dog holding at 132F in warmer unit.**

**Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Lacking mounted paper towel dispenser in customer restroom. Observed paper towel provided on toilet lid. [CA] Install mounted paper towel dispenser.**

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

**Inspector Observations: Measured hot water topping at 117F and fluctuating to 105F at warewash station. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash station to be held between 100F - 108F.**

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: Found leaking faucet at warewash sink (left side) when water is on. [CA] Secure leak.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Found toilet tissue stored outside of dispenser in customer restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
corn dog	1 door reach in freezer	0.30 Fahrenheit	
ambient	walk-in-freezer	2.60 Fahrenheit	
sausage	flat top	150.00 Fahrenheit	
hot dog	walk-in	41.00 Fahrenheit	
corn dog	2 door reach in	28.00 Fahrenheit	
shredded cheese	1 door cold top	52.00 Fahrenheit	for less than 4 hours. COS - relocate and add ice
mini corn dog	warmer display	150.00 Fahrenheit	
bread	1 door upright freezer	-6.50 Fahrenheit	
hot dog	2 door reach in	45.00 Fahrenheit	
chili	warmer	149.00 Fahrenheit	between 149F - 183F
sliced cheese	2 door cold top	61.00 Fahrenheit	for less than 4 hours. COS - add ice
corn dog	warmer display	132.00 Fahrenheit	between 132F - 140F
hot dog	flat top	150.00 Fahrenheit	
warm water	handsink (warewash/RR)	100.00 Fahrenheit	
sliced cheese	1 door cold top	56.00 Fahrenheit	for less than 4 hours. COS - relocate and add ice
hot water	warewash	117.00 Fahrenheit	topped out at 117F and fluctuated to 105F.

## 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 **2/10/2026**. 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




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**Received By:** Carolina Parra  
Team Lead

**Signed On:** January 27, 2026