

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 FA0209847 - SUPERGOOD KITCHEN		Site Address 52 E SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 02/28/2026		Placard Color & Score GREEN 91		
Program PR0305193 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CASK STRENGTH, INC		Inspection Time 18:20 - 19:35			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By ROBERTO MENDOZA (CHEF)				FSC George Lahlouh 04/25/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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		
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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Fried chicken in a closed plastic container inside the reach-in cooler measured 58F. Per chef, the chicken was cooked around 4 PM today. [corrective action] Ensure food is rapidly cooled down from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. When food is cooling, do not keep covered. [correction] Chef transferred chicken to two sheet trays and placed on the top rack in the walk-in cooler.

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, 14125(b), 114141

Inspector Observations:

Quat sanitizer in the 3-compartment sink measured 100 ppm. [corrective action] Ensure quat sanitizer is at 200 ppm.

Note: Chef to have technician adjust the sanitizer dispenser.

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

Inspector Observations:

Hamburger is served undercooked but no consumer advisory on the menu. [corrective action] Place an asterisk (or some other symbol) on the menu next to the hamburger and include a consumer advisory for consuming raw or undercooked foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
probe thermometer	ice water	32.40 Fahrenheit	
cooked chicken (for pizza)	prep unit (pizza)	38.00 Fahrenheit	
hot water	prep sink	140.00 Fahrenheit	
potsticker	reach-in freezer	7.00 Fahrenheit	
cooked ground chicken (for chicken wrap)	prep unit (across fryer)	38.00 Fahrenheit	
fried chicken (cooling)	walk-in cooler	58.00 Fahrenheit	
hamburger	walk-in cooler	38.00 Fahrenheit	
cooked mushroom	prep unit (pizza)	38.00 Fahrenheit	
potsticker	undercounter cooler	42.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cooked chicken (for tacos)	prep unit (across griddle)	41.00 Fahrenheit	
hamburger (cook temp)	from the griddle	140.00 Fahrenheit	
hamburger	prep unit (across griddle)	40.00 Fahrenheit	
quat sanitizer	3-compartment sink	100.00 PPM	
hot water	3-compartment sink	140.00 Fahrenheit	

Overall Comments:

The bar next to this kitchen is currently not in use.

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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 **3/14/2026**. 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: Irene Lopez
Bar Lead

Signed On: February 28, 2026