

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 FA0286256 - GUCKENHEIMER @ ALIGN		Site Address 2820 ORCHARD PY, SAN JOSE, CA 95134		Inspection Date 05/06/2025		Placard Color & Score GREEN 87		
Program PR0429239 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GUCKENHEIMER SERVICES		Inspection Time 11:05 - 12:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ARTY				FSC ARTY SHARMA 02/15/2026

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		
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		X			N
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		
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Per employees, Time as a Public Health Control (TPHC) is used for several foods in the kitchen and in the front service area (cut tomatoes, foods in the front cold holding inserts, salad bar items) but no time-marking was observed. TPHC written procedures were available for review.*

[CA] *When using TPHC, foods must be IMMEDIATELY time-labeled.*

[COS] *Foods were time-labeled.*

Minor Violations

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

Inspector Observations: *In the dishwashing area: observed a rolling cart was partially obstructing the handwash sink.*

[CA] *Handwash sinks must be unobstructed at all times to make handwashing not only possible, but likely.*

[COS] *The cart was moved away.*

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: *Inside a 2-door upright refrigerator: observed containers of raw chicken were stored above raw fish.*

[CA] *Store raw chicken below other raw meats and ready-to-eat foods.*

[COS] *The chicken was moved below the fish.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
SANDWICHES, FRUIT CUPS	GRAB AND GO REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
QUATERNARY AMMONIA	SANITIZER BUCKET, 3-COMPARTMENT SINK	200.00 PPM	
SHRIMP, CUT GRAPE TOMATOES, SWEET POTATOES	COLD HOLDING INSERTS, FRONT SERVICE AREA	52.00 Fahrenheit	52 - 75F, TPHC
SOUP	HOT HOLDING	137.00 Fahrenheit	TPHC
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	GRIDDLE, JUST COOKED	185.00 Fahrenheit	
SLICED DELI MEATS	FRONT SMALL PREP UNIT	41.00 Fahrenheit	
RAW BEAN SPROUTS, PASTA	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
CHEESE, HEAVY CREAM	2-DOOR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
SLICED CHEESE, BEEF, RAW FISH	PREP COUNTER NEXT TO COOKLINE	41.00 Fahrenheit	
FINAL RINSE TEMPERATURE	HIGH-TEMPERATURE DISHWASHER	160.00 Fahrenheit	THERMAL STICKER

Overall Comments:

Main kitchen routine inspection.

Due to technical difficulties, this report will be emailed to the facility.

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Please email all food handler cards to mindy.nguyen@deh.sccgov.org . Ensure food handler cards are available on site for 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 **5/20/2025**. 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: Arty Sharma
Senior Opex Manager
Signed On: May 06, 2025