

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 FA0209026 - THERMO FISHER SCIENTIFIC		Site Address 355 RIVEROAKS PY, SAN JOSE, CA 95134		Inspection Date 11/14/2024		Placard Color & Score GREEN 94		
Program PR0305995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CULINART OF CALIFORNIA, I		Inspection Time 11:35 - 13:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By VICTOR TALAVERA				FSC Agustin Iglesias 2/17/2029

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						
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	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						
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

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

Inspector Observations: Sink by prep table missing splash guard

[CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the warewash drainboard.

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

Inspector Observations: Cheese observed to over stocked in prep cooler and measured to be 49F.

[CA] PHFs shall be held at 41°F or below for cold holding. Ensure PHFs are not over the fill line of prep cooler to keep cold.

[COS] Employee VC&D all the sliced cheese over the fill line in the prep cooler. See VC&D Report.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sliced roast beef	Prep cooler	41.00 Fahrenheit	
Cooked vegetables	Steam table	168.00 Fahrenheit	
Gravy	Soup well	161.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooke black beans	Walk in cooler	40.00 Fahrenheit	
Potato wedges	Upright warmer	139.00 Fahrenheit	
Sandwich	Grab n go cooler	40.00 Fahrenheit	
Meat loaf	Steam table	146.00 Fahrenheit	
Sliced cheese	Prep cooler (overfilled portion)	49.00 Fahrenheit	
Tuna salad	2 door cooler by entry to kitchen	39.00 Fahrenheit	
Cooked ground beef	Walk in cooler	39.00 Fahrenheit	
Rinse cycle	Dishwasher	160.00 Fahrenheit	
Meat loaf	Upright warmer	155.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Sliced cheese	Prep cooler (under the fill line)	41.00 Fahrenheit	
Pooled eggs	Prep cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Tofu	Steam table	153.00 Fahrenheit	

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 **11/28/2024**. 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.

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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: Victor Talavera
PIC
Signed On: November 14, 2024