

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0310117 - THE GOOD EATING COMPANY @ FIGURE AI - B		Site Address 3960 N FIRST ST, SAN JOSE, CA 95134	Inspection Date 05/05/2026
Program PR0454448 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12		Owner Name GOOD EATING COMPANY LL	Inspection Time 15:45 - 16:45
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By COURTNEY	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

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

Inspector Observations:

Water measured at a maximum of 119F at the back dump sink and the three compartment sink. Water measured at a maximum of 117F at the dump sink at the front service line.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Facilities adjusted the mixing valve located beneath the sinks. Water measured at 120F at all of the aforementioned sinks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	two-door reach-in cooler - front	39.00 Fahrenheit	
water	prep sink - front	117.00 Fahrenheit	
water	prep sink - back	119.00 Fahrenheit	
high temperature sanitizing rinse	under-counter mechanical dishwasher	173.00 Fahrenheit	
water	three compartment sink	119.00 Fahrenheit	
ambient	one-door reach-in freezer	14.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
lactic acid sanitizer	three compartment sink	4.30 PPM	4.30 ml/L, within acceptable range
ambient	two-door reach-in cooler - back	38.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: My Radish @ Figure AI - Barista Bar

NEW OWNER: The Fire Society LLC, DBA My Radish

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$664.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 06/01/2026 - 05/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 05/05/2026***

****Permit condition: THE DRAIN SPOUT OF THE MOBILE ICE BIN SHALL BE SET TO CONSTANTLY DRAIN WHEN USED FOR ICE STORAGE. THE DRAIN SPOUT CAN BE CLOSED DURING TRANSPORT BUT SHALL BE SET TO OPEN/DRAIN DURING ICE STORAGE AND IN USE.***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **5/19/2026**. 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: Zianya Aguilar
Office Manager
Signed On: May 05, 2026