

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 FA0286806 - SOPHIE'S MEDITERRANEAN GRILL		Site Address 4035 EVERGREEN VILLAGE SQ 20, SAN JOSE, CA		Inspection Date 01/29/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>		
Program PR0430122 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name OSHMAND PASTUNYAR		Inspection Time 12:20 - 14:00			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By OSH				FSC OSHMAND PASHTUNYAR 10/06/2027

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	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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *The following Potentially Hazardous foods (PHFs) were measured at improper holding temperatures : Inside preparation refrigerator, gyro slices (53F), cut tomatoes (43F). On preparation table , marinated chicken (68F), lamb (64F). Inside walk in refrigerator, cut tomatoes (63F). Per operator, the items were prepared around 2 hours ago.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Operator placed all PHFs under refrigeration.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Operator placed containers of raw meat inside walk in refrigerator, then proceeded to cook without washing hands.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels prior to food handling and as necessary when switching in between tasks.*

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: *Accumulation of mold like substances and food debris in the preparation refrigerator around the inserts.*

[CA] *The food-contact surfaces shall be kept free of deposits and other soil accumulations.*

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 upright refrigerator, raw meat was stored directly above and next to cooked food items.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

Performance-Based Inspection Questions

N/A

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Measured Observations

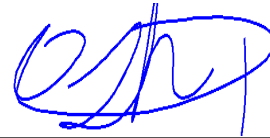
Item	Location	Measurement	Comments
MEAT SAUCE	WALK IN REFRIGERATOR	40.00 Fahrenheit	
BOLOGNAISE	STEAM TABLE	149.00 Fahrenheit	
LAMB	PREPARATION TABLE	68.00 Fahrenheit	DILIGENT PREP
LASAGNA	WALK IN REFRIGERATOR	40.00 Fahrenheit	
GROUND CHICKEN	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
RAW CHICKEN	PREPARATION TABLE	63.00 Fahrenheit	DILIGENT PREP
BEANS	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
MILK	WALK IN REFRIGERATOR	40.00 Fahrenheit	
HUMMUS	PREPARATION REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HAND SINK	100.00 Fahrenheit	
LENTILS SOUP	STEAM TABLE	148.00 Fahrenheit	
SHREDDED CHEESE	WALK IN REFRIGERATOR	41.00 Fahrenheit	
CUT TOMATOES	PREPARATION REFRIGERATOR	433.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK/PREP SINK	120.00 Fahrenheit	
CUT TOMATOES	WALK IN REFRIGERATOR	63.00 Fahrenheit	
GYRO SLICES	PREPARATION REFRIGERATOR	53.00 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 **2/12/2024**. 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.

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: osh pash
PIC
Signed On: January 29, 2024