

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 FA0311836 - SWEETGREEN		Site Address 1200 EL PASEO DE SARATOGA 120, SAN JOSE, CA		Inspection Date 06/16/2026		Placard Color & Score GREEN 92		
Program PR0456576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SWEETGREEN LA, LLC		Inspection Time 14:15 - 15:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CECY				FSC Alysa Garcia 03/29/2029

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						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						S
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		
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		X
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler training certificates not provided at the time of inspection.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: On the bottom portion of the 4 door reach in, multiple Potentially Hazardous Food (sauces) measured between 46F - 48F. Ambient temperature (probe thermometer used) measured at 46F. Manager provided proof in which the unit spiked in temperature after 11 am (3.5 hours prior to measurement).

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[SA]: All PHF sauces were relocated to the blast chiller to rapidly cool down.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of bottom reach in measured at 46F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Assess/adjust/repair unit as needed. Discontinue use of unit for PHFs until it is properly working.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	womens restroom nonadjustable hand sink	108.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
water	hand sink cook line	100.00 Fahrenheit	
salmon	hot box	146.00 Fahrenheit	
garlic aioli	4 door reach in bottom	46.00 Fahrenheit	god ranch: 47F tomato vino: 48F
Quat sanitizer	3 comp sink	200.00 PPM	
rice	infinite kitchen unit hot	140.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
cut tomatoes	4 door reach in top	40.00 Fahrenheit	
garlic aioli	prep line	41.00 Fahrenheit	IR
raw chicken	2 door reach in	38.00 Fahrenheit	IR
sweet potatoes	walk in cooler	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
cooked steak	2 door reach in	40.00 Fahrenheit	
goat cheese	prep line	39.00 Fahrenheit	
cooked broccoli	walk in cooler	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cut tomatoes	infinite kitchen unit cold	40.00 Fahrenheit	
rice	rice cooker	157.00 Fahrenheit	

Overall Comments:

note: 2 comp prep sink's water was not measured due to active prep 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 **6/30/2026**. 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: Cecy
Manager
Signed On: June 16, 2026