# 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 | Site Address | Inspection Date |
|---|---|---|
| FA0209326 - DRYING SHED THE | 402 TOYON AV, SAN JOSE, CA 95127 | 05/06/2025 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0301998 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | EMERALD GREEN INC | 13:25 - 14:35 |

| Inspected By | Inspection Type | Consent By | FSC |
|---|---|---|---|
| MAMAYE KEBEDE | ROUTINE INSPECTION | EDDY RAMSAY | Not Available |

**Placard Color & Score**

**GREEN**

**83**

| | RISK FACTORS AND INTERVENTIONS | IN | OUT Major | OUT Minor | COS/SA | N/O | N/A | PBI |
|---|---|---|---|---|---|---|---|---|
| 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 | | | | | | S |
| K06 | Adequate handwash facilities supplied, accessible | X | | | | | | |
| K07 | Proper hot and cold holding temperatures | 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 | | | | | | 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 | X | |
| K30 | Food storage: food storage containers identified | X | |
| 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 | X | |
| 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 | X | |
| 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 | X | |
| K45 | Floor, walls, ceilings: built,maintained, clean | X | |
| 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: There is not a food safety manager certified person in the facility.***
***[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.***
***Food Safety Manager certificate class may be taken on the following websites:***
***1. Premier Food Safety:***
***https://www.premierfoodsafety.com/food-manager-certification/california***
***2. Learn 2 Serve:***
***https://www.360training.com/learn2serve/food-safety-manager/California***
***3. Serve Safe Manager:***
***https://www.servsafe.com/ServSafe-Manager***

***Couple of the employees do not have food handler cards.***
***[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.***

***California approved Food Handler Card (FHC) class providers***
***All Directory Listing***
***(ahttps://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org)***

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: Some open bag food products were stored on the shelf of in the dry storage area.***
***[CA] Store all open bag food products in properly labeled bulk containers.***

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

***Inspector Observations: A household insect spray was observed in the facility.***
***[CA] To eliminate insects from the facility, a pest control intervention may only be conducted by professional.***
***Please stop using the household chemicals to eliminate insects from the facility.***

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

***Inspector Observations: Some open bag food products were stored on the shelf of in the dry storage area.***
***[CA] Store all open bag food products in properly labeled bulk containers.***

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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***Inspector Observations: Boxes of single use and other utensils were stored on the floor back in the storage area.***
***[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.***

***Compressed gas cylinders used for the soda dispenser were not chained to a secure stand.***
***[CA] To prevent possible accident from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.***

***The ice scoop for the ice machine was stored on unclean surface.***
***[CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.***

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

***Inspector Observations: The hot water faucet opener for the three compartment sink located back near the restroom is missing.***
***[CA] Replace the missing faucet opener immediately.***

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

***Inspector Observations: Heavy clutter was observed on one of the storage rooms located back near the walk-in cooler.***
***[CA] Clear the clutter, store the boxes off the floor, and keep the room organized and neat.***

***There is a gap between the screen door and the finish concrete floor in the back door.***
***[CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.***

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

***Inspector Observations: There are multiple damaged patches on the floor located back in the kitchen area.***
***[CA] Repair/fix the damaged floor patches immediately.***

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| Chlorine | Mechanical dishwasher | 50.00 PPM | |
| Beeff | Steam table | 164.00 Fahrenheit | |
| Beef | Preparation fridge | 35.00 Fahrenheit | |
| Cheeser | Walk-in cooler | 37.00 Fahrenheit | |
| Taco | Final cook | 165.00 Fahrenheit | |
| Soup | Steam table | 154.00 Fahrenheit | |
| Hot water | Two compartment sink | 125.00 Fahrenheit | |
| Beef | Open top freezer | 0.00 Fahrenheit | |

## Overall Comments:

***Note: Food safety manager certificate : Not found on file.***

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.

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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:** EddyL RAMSAY
Owner

**Signed On:** May 06, 2025