

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 FA0273102 - THE GOOD SALAD		Site Address 397 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 04/14/2026		Placard Color & Score GREEN 96		
Program PR0412958 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NINJA EATS LLC		Inspection Time 15:00 - 16:15			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SOPHIA				FSC Omar Moreno 10/10/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		S
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0273102 - THE GOOD SALAD	Site Address 397 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 04/14/2026
Program PR0412958 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NINJA EATS LLC	Inspection Time 15:00 - 16:15
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

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: No person in charge available during inspection.

[CA]: A person in charge shall be available during all hours of operation.

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: Induction burner used for reheating pre-packaged cooked soup observed at back kitchen next to prep sink. No mechanical ventilation exemption provided for induction burner.

[CA]: Relocate induction burner underneath existing type 1 hood or submit a completed application for exemption from mechanical ventilation.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quinoa	prep line cooler 1	40.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
pesto caesar dressing	prep line cooler 2	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
steak	prep line cooler 1	40.00 Fahrenheit	
pesto ceasar dressing	prep line cooler 2	41.00 Fahrenheit	
lentil soup	warmer 2	171.00 Fahrenheit	
chicken	prep line cooler 1	40.00 Fahrenheit	
buttermilk ranch dressing	walk in cooler	38.00 Fahrenheit	
buttermilk ranch dressing	prep line cooler 2	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
broth	warmer 1	174.00 Fahrenheit	
quinoa	walk in cooler	35.00 Fahrenheit	
watermelon juice	2 door reach in	41.00 Fahrenheit	
steak	prep line cooler 1	40.00 Fahrenheit	
parmesan cheese	prep line cooler 1	41.00 Fahrenheit	
water	restroom hand sinks	100.00 Fahrenheit	
bacon bits	prep line cooler 1	41.00 Fahrenheit	
water	back hand sink	100.00 Fahrenheit	

Overall Comments:

In conjunction with CO0159364.

Exit interview conducted via phone call with Manager Omar.

Report emailed to General Manager Omar at Omar@thegoodsalad.com

any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www.https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org

OFFICIAL INSPECTION REPORT

Facility FA0273102 - THE GOOD SALAD	Site Address 397 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 04/14/2026
Program PR0412958 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NINJA EATS LLC	Inspection Time 15:00 - 16:15

(408) 918-3400

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 4/28/2026. 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: Sophia
Salad Maker
Signed On: April 14, 2026