

**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**

<b>Facility</b> FA0277522 - EQUINOX NUTRITION		<b>Site Address</b> 1045 E BROKAW RD, SAN JOSE, CA 95131		<b>Inspection Date</b> 10/27/2025		<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">GREEN</span> <span style="font-size: 3em; font-weight: bold;">80</span>
<b>Program</b> PR0419443 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> SEBASTIAN SUIKOWSKY		<b>Inspection Time</b> 14:25 - 15:40	
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> PAGE	<b>FSC Not Available</b>			

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						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		
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	X						S
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		N
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	X	
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	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: At the rear handsink in the warewashing room: observed the paper towel dispenser was empty and there was no soap.**

**At the front prep area handsink: observed the wall-mounted paper towel dispenser was empty. Observed a paper towel roll was located on the counter several feet away.**

**[CA] Keep soap and paper towel dispensers stocked at all times. Place paper towel and soap dispensers adjacent/directly above handsinks.**

**[COS] A paper towel roll and liquid soap were placed at the rear handsink. Moved the front handsink's paper towel roll closer to the sink.**

**\*REPEAT NOTICE\***

### Minor Violations

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

**Inspector Observations: A manager's food safety certificate was not available.**

**[CA] Obtain a manager's food safety certificate and have it available for review at the facility at all times.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed approximately 20-30 small flies in the rear warewashing room, inside the 3-compartment sink and in the floor drain.**

**[CA] Keep facility clear of flies.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Sanitizer test strips were not available.**

**[CA] Obtain sanitizer test strips.**

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: Observed several single-use plastic gallon jugs in the 3-compartment sink. Per operator, these containers are washed and reused.**

**[CA] Discard single-use containers. Obtain food-safe, reusable containers that are intended for reuse. \*REPEAT NOTICE\***

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: The environmental health permit was not posted in public view.**

**[CA] Post the environmental health permit in public view.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
JUICES	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	3-COMPARTMENT SINK	100.00 PPM	GUIDANCE PROVIDED BY SPECIALIST
FROZEN FRUIT MIXES	CHEST FREEZER	7.00 Fahrenheit	
WARM WATER	HANDSINK, FRONT PREP AREA	100.00 Fahrenheit	

## Overall Comments:

*Discussed warewashing procedures. Provided warewashing sticker.*

*When manually warewashing dishes/equipment:*

- 1) *Wash with soap and water*
- 2) *Rinse*
- 3) *Sanitize with 100ppm chlorine, 150-400ppm quaternary ammonia, or per manufacturer directions.*
- 4) *Air-dry*

*Repeat violations may result in enforcement action, including office hearings.*

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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 **11/10/2025**. 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.

## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** Page Achonwa  
Employee

**Signed On:** October 27, 2025