

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 FA0257014 - NICK THE GREEK		Site Address 143 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 06/26/2025		Placard Color & Score GREEN 79		
Program PR0375497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TSISARIS, NICK		Inspection Time 13:00 - 15:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANDREA				FSC Lucerito Ibarra 01/30/2028

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						S
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. In the back of house area, at the ware wash hand wash station, the sink was obstructed.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Staff removed the obstruction.

2. In the back of house area, at the ware wash hand wash station, the soap dispenser was not working.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[SA] The soap dispenser is in disrepair. Staff to wash their hands at the other hand sink in the back of house area.

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

Inspector Observations:

In the kitchen area, at the drawer cooler, falafel measured between 47-49°F. Per cook they placed them in the cooler around 2 hours ago.

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

[COS] Falafel were moved to the walk in freezer to rapidly chill.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In the kitchen area, on a sheet tray, shaved beef was found measuring between 90-105°F. Per cook, the beef has been cooling for about an hour and a half. Also per cook, they shave beef as it is cooking on the vertical broiler and place it in the same batch as the cooling beef.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Sheet tray of beef was moved to the walk in cooler to rapidly chill below 70°F. Recommend hot holding beef until it is all cooked on the vertical broiler and then cooling it one batch. This will prevent several batches of beef from commingling at different time and temperature relationships.

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)

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Inspector Observations:

1. In the kitchen area a sheet tray of beef was found cooling on a trash can.

2. In the back of house area a hotel pan of feta was found stored on a trash can.

[CA] Food utensil (i.e. cutting board, baking pan, platters) shall not be used on top of a trash can to prevent cross contamination.

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

Inspector Observations:

Repeat Violation: The scoop for rice was found stored in containers with water measuring between 80°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container.**
- 2) in running water.**
- 3) in a container of water at 135°F or above.**
- 4) at room temperature if washed within 4 hours of initial use.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

In the restroom the exhaust vent cover was missing.

[CA] Replace or repair the vent cover.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

the restroom door's self closer has been removed. Per PIC, it was removed after a member from the public destroyed it.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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:

The basement area of the facility has several pieces of equipment that are no longer required for the operation.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations:

1. In the back of house area, near the mop sink, there is a cove base and wall tile missing.

2. In the back of house area, above the mop sink, the ceiling tile around the water heater has several gaps.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

3. Floors of the walk in freezer are in disrepair.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Rice	Rice Cooker	150.00 Fahrenheit	
Ice Cream	Soft Serve dispenser	40.00 Fahrenheit	
Ground Beef	Walk in Freezer	7.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Gyro Meat	Sheet Tray	100.00 Fahrenheit	Cooling 1.5 Hours
Cherry Tomatoes	Prep Cooler	41.00 Fahrenheit	
Gyro Meat	Vertical Broiler	150.00 Fahrenheit	On broiler ~3 hours
Fries	Hot Hold Lamp	186.00 Fahrenheit	Infrared Thermometer
Quaternary Ammonia - Sanitizer	Three Compartment Sink	400.00 PPM	
Beef Cubes	Walk in Cooler	44.00 Fahrenheit	Labeled with today's date, prepped about an hour prior.

Overall Comments:

Notes:

- Reviewed temperature logs. Observed some hot hold items not measuring at 135°F or above. Per PIC, the items were discarded. Recommend adding a comments/corrective action segment on the logs to record corrective measures taken.

- Facility has removed open foods from the basement area. Only soda syrups remain in the basement. The walk in cooler holds more unused equipment. Plan submittal no longer required. Use of the space for food storage or food related equipment storage will require the space to have approved finishes and plan check submittal.

- Facility has obtained their own refuse disposal containers that get picked up everyday. Incidental use still occurs at the Almaden Ave refuse room for refuse overflow.

- Facility cools down beef gyro meat only. A permit upgrade to a Risk Category 3 is not required at this time.

- Handout for cooking meat cones on vertical broilers provided.

- Failure to correct repeat violations will result in further enforcement from this department.

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 **7/10/2025**. 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:

[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: Andrea
Manager
Signed On: June 26, 2025