

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 FA0208880 - EVERGREEN VALERO		Site Address 3303 SAN FELIPE RD, SAN JOSE, CA 95135		Inspection Date 07/24/2025		Placard Color & Score YELLOW 68		
Program PR0307368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AMG PETROLEUM INC		Inspection Time 15:45 - 17:10			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By KARAN SHAGLANI				FSC

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						N
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		X			
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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		X
K40	Wiping cloths: properly used, stored		X
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 FA0208880 - EVERGREEN VALERO		Site Address 3303 SAN FELIPE RD, SAN JOSE, CA 95135	Inspection Date 07/24/2025
Program PR0307368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name AMG PETROLEUM INC	Inspection Time 15:45 - 17:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: During the time of this inspection, two employees working in the front service area were observed touching money and serving open food products without washing hands.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. The employee was told to wash his hands and change his gloves (COS).

Follow-up By
07/24/2025

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

Inspector Observations: The handwash sinks located behind the front counter and back in the kitchen area were blocked by trash can and movable shelves.

[CA] Make the handwash sink easily accessible for employees to wash their hands whenever it is necessary. The PIC cleared the handwash stations (COS).

Follow-up By
07/24/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Some potentially hazardous food stored on the steam table and the hot case including mac and cheese, rice, and drumstick were measured between 120 °F and 130 °F.

[CA] All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of *Clostridium botulinum* shall always be held at 41°F or below or at 135°F or above. The store manager said all the food products were cooked less than two hours, and he is told to either reheat the products to 165 OF and keep them at or above 135 oF or time code all to use within the next two hours. He reheated the products to 165 OF (COS).

Follow-up By
07/24/2025

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: There is an abundant dust accumulation on the restroom's exhaust vent.

[CA] Conduct a regular cleaning on the screens.

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: The ice scoop for the ice machine was stored on an unclean surface.

[CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was no functional thermometer on the cold-sandwich display case.

[CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.

There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] Provide an approved prob type thermometer and use it with regular calibration and sanitization.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0208880 - EVERGREEN VALERO	Site Address 3303 SAN FELIPE RD, SAN JOSE, CA 95135	Inspection Date 07/24/2025
Program PR0307368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AMG PETROLEUM INC	Inspection Time 15:45 - 17:10

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
Fried chicken	Hot case	167.00 Fahrenheit	
Rice	Steam table	118.00 Fahrenheit	
Taquito	Hot Dog Roller	146.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Drumstick	Hot case	125.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Potato	Hot case	120.00 Fahrenheit	
Mac and cheese	Steam table	120.00 Fahrenheit	
Hot Dog	Hot Dog Roller	156.00 Fahrenheit	

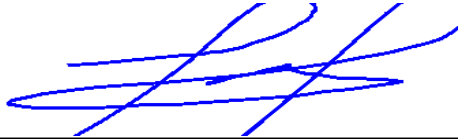
Overall Comments:

Note: Food safety manager certificate: Alfie Gaviola - 11/29/2026

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 **8/7/2025**. 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: Lucro Edgar
Employee
Signed On: July 24, 2025