

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 FA0307982 - EOS & NYX - DINING ROOM & LOWER BAR		Site Address 201 S SECOND ST 120, SAN JOSE, CA 95113		Inspection Date 11/07/2025		Placard Color & Score GREEN 86		
Program PR0451593 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BOTTLED IN BOND SJ, INC		Inspection Time 21:15 - 22:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By NICHOLAS MOULINOS				FSC Please check FSC format. Please check FSC format.

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						
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						
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						
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		
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		X
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		

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

Comments and Observations

Major Violations

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

Inspector Observations: *PHFs within prep table next to cook line with proteins was measured between 57-58°F at the time of inspection.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Have unit serviced by contractor.*

[SA] *Facility will use PHFs for a maximum of 4-hours and then dispose of all products in prep table. Small portions will be added.*

Minor Violations

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

Inspector Observations: *1. Dust build up on the fan guards of the walk in.*

2. Mold like substance is growing within the caulking around the wash down area.

[CA] *Equipment food-contact surfaces and utensils shall be clean to sight and touch. Remove old caulking and add fresh silicon.*

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

Inspector Observations: *One of the restrooms is out of order at the time of inspection.*

[CA] *Make repairs to the restroom.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *--48 HOUR NOTICE--*

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$2,663.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Whip cream	Ice bath	40.00 Fahrenheit	
Cut tomato	Under counter refrigeration	40.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Pork chops	Prep table #2 (cook line)	57.00 Fahrenheit	Adjust to 41°F below. SA
Ambient	Walk in freezer	5.00 Fahrenheit	
Crab	Under counter refrigeration (cook line)	40.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Raw steak	Walk in	38.00 Fahrenheit	
Cheese	Prep table (pizza station)	39.00 Fahrenheit	
Raw steak	Prep table #2 (cook line)	58.00 Fahrenheit	Adjust to 41°F below. SA
Raw fish	Walk in	38.00 Fahrenheit	
Puree	Hot holding (steam table/cook line)	157.00 Fahrenheit	
Cooked clams	Cook line	199.00 Fahrenheit	Final cook temperature.
Marinara sauce	Prep table (pizza station)	39.00 Fahrenheit	
Sanitizer (High temp.)	Dish washer	160.00 Fahrenheit	
Raw fish	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	

Overall Comments:

An exit interview was conducted with the operator to address the inspection findings. The OIR was issued to e-mail address that was verified on site.

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 **11/21/2025**. 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:

Signed On: November 09, 2025
Comment: Report emailed - No signature obtained