

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 FA0262243 - GREEN LOTUS		Site Address 1143 STORY RD 180, SAN JOSE, CA 95122		Inspection Date 12/28/2023	
Program PR0384637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BT-GREEN LOTUS, INC		Inspection Time 14:35 - 15:35
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By DANG	
				FSC Tuyen Nguyen 09/08/2026	

Placard Color & Score
GREEN
83

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						S
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				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						
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	X	
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	X	
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Sliced tomatoes maintained out in ambient temperature measured at 47F. Employee stated that tomatoes was just taken out from the walk-in refrigerator is will be used upon orders.*

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

[COS] *Sliced tomatoes was relocated into the food preparation refrigerator to immediately cool.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Various vermicelli and rice noodles subjected to time as a public health control (TPHC).*

Written procedures previously provided to operator has not been completed.

[CA] *Provide written procedures for time as a public health control (TPHC).*

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

Inspector Observations: *Numerous individually wrapped vegetarian "meats" cooling stacked on top of each other. Per employee, item was cooked and removed from steamer less than one hour prior and will be relocated into the walk-in freezer to continue the cooling process.*

[CA] *Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.*

- Properly store cooling foods in such a way to allow proper air flow.

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)

Inspector Observations: *Numerous large pots of soup maintained directly on the floor inside the walk-in refrigerator and walk-in freezer.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Can of domestic insecticide spray maintained below the table across from the cook line next to clean bowls.*

[CA] *Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

** Repeat violation

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 steady leak from inside the right side of the three-door food preparation refrigerator with water being caught with a hotel pan. [CA] Investigate cause and repair in an approved manner.*

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: *Employees' personal beverage cup stored below food preparation table next to restaurant food. [CA] Provide designated location for employees to store personal food and beverages, separate and protected from the food prep, food contact storage, or food storage areas.*

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Shredded tofu and vegetarian meat	Three-door food preparation refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink	120.00 Fahrenheit	
Cooked rice	Rice cooker	151.00 Fahrenheit	
Fried tofu	Walk-in refrigerator	40.00 Fahrenheit	
Fried tofu	Two-door food preparation refrigerator	40.00 Fahrenheit	
Bean sprouts	Food preparation refrigerator	41.00 Fahrenheit	Front service counter
Soups	Walk-in freezer	34.00 Fahrenheit	
Sliced vegetarian ham	Walk-in refrigerator	38.00 Fahrenheit	
Individually wrapped vegetarian "meat"	Walk-in refrigerator	40.00 Fahrenheit	
Fried tofu	Three-door food preparation refrigerator	41.00 Fahrenheit	
Tomato soup	Walk-in refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	100.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Sliced vegetarian ham	Three-door food preparation refrigerator	41.00 Fahrenheit	
Prepackaged tofu	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

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 **1/11/2024**. 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: Dang N.
Employee

Signed On: December 28, 2023