

# 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> FA0208843 - EVERGREEN INN & PUB		<b>Site Address</b> 3273 S WHITE RD, SAN JOSE, CA 95148		<b>Inspection Date</b> 06/10/2025		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>63</b> </div>		
<b>Program</b> PR0302437 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> CONTRERAS, HECTOR L		<b>Inspection Time</b> 11:25 - 13:00			
<b>Inspected By</b> MAMAYE KEBEDE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> HECTOR CONTRERAS				<b>FSC</b> Hector Contreras 05/19/2030

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

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

**Inspector Observations:** *There was no paper towel supply on the bar's handwash station.*

**[CA]** *Refill the wall-mounted paper towel supply. Until then, please provide a roll-type soap supply or napkins. The owner refilled the wall-mounted paper towel dispenser (COS).*

Follow-up By  
06/10/2025

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

**Inspector Observations:** *Some potentially hazardous foods stored on the preparation fridge and inside the drawer fridges including diced tomato, cheese, and sausage were measured between 45°F and 55 °F. The chef said most of the food products were taken from the walk-in cooler an hour ago.*

**[CA]** *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If these food products are going to be stored at room temperature, time/temperature logs must be properly used which indicate the time the food product was taken from the safe temperature zone, and the time the food products shall be discarded. The cook stored all the food products on ice bath (SA).*

Follow-up By  
06/10/2025

### Minor Violations

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

**Inspector Observations:** *There were some dry rodent droppings below the mechanical dishwasher and below the storage shelf back in the kitchen area.*

**[CA]** *Eliminate vermin from the facility by a legal method. All the droppings must be cleaned immediately. A pest control company has to come over and conduct an intervention immediately.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Many food products on boxes were stored directly on the floor or on milk crate back in the storage area and inside the walk-in cooler.*

**[CA]** *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

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.*

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:** *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the bar's three compartment sink.*

**[CA]** *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.*

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

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**Inspector Observations:** Boxes of single use and other utensils were stored on the floor back in the storage area.

**[CA]** For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

**Compressed gas cylinders used for the soda dispenser were not chained to a secure stand.**

**[CA]** To prevent possible accident from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

**Multiple soiled utensils were stored on the floor in the dishwashing area.**

**[CA]** Store all utensils off the floor on approved storage shelf, cart, or containers.

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

**Inspector Observations:** One set of metal filter is missing from the front counter's exhaust hood.

**[CA]** To trap all the oil, grease, and steam produced from cooking equipment, the screen must be in place before operating the cooking equipment.

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

**Inspector Observations:** There was no functional thermometer inside of the under-counter fridge.

**[CA]** To monitor the ambient air temperature 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 a regular calibration and sanitization.

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

**Inspector Observations:** Multiple 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).

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:** There is a gap between the screen door and the finish concrete floor in the back door.

**[CA]** To prevent insect/rodent infestation, please install a weatherstripping on the screen door.

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

**Inspector Observations:** There are some damaged and missing floor tiles back in the kitchen area. There also are some holes on the wall back in the kitchen area.

**[CA]** Replace the missing floor tiles immediately. To prevent insect/rodent infestation and hiding, please seal all the holes on the walls as well.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Beans	Steam table	156.00 Fahrenheit	
Cheese	Preparation fridge	51.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Beef	Walk-in freezer	0.00 Fahrenheit	
Diced tomato	Preparation fridge	49.00 Fahrenheit	
Shell eggs	Walk-in cooler	34.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Chili	Steam table	160.00 Fahrenheit	
Chicken	Final cook	175.00 Fahrenheit	

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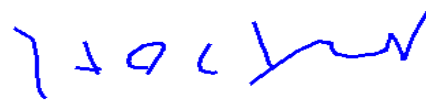
## Overall Comments:

**Note: Food safety manager certificate: Hector Contreras - 05/19/2030**

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 **6/24/2025**. 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:** Hector Contreras  
Owner  
**Signed On:** June 10, 2025