

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 FA0208843 - EVERGREEN INN & PUB	Site Address 3273 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 06/18/2025
Program PR0302437 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CONTRERAS, HECTOR L	Inspection Time 12:45 - 13:40
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By HECTOR L. CONTRERAS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/10/2025

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

Compliance of this violation has been verified on: 06/18/2025

Cited On: 06/10/2025

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

Compliance of this violation has been verified on: 06/18/2025

Minor Violations

Cited On: 06/18/2025

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: An employee was observed drinking with an open cup container in the food preparation area.

[CA] Employees may only drink with covered cup container in food preparation, storage, and service areas.

Follow-up By
06/18/2025

Cited On: 06/18/2025

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

Inspector Observations: Some food products were stored on the floor inside the walk-in cooler.

[CA] Store all food products must be stored at least six inches off the floor on approved shelf/dunnage rack at all the time.

Follow-up By
06/18/2025

Cited On: 06/18/2025

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

Inspector Observations: The built-in lamps in both the walk-in cooler and freezer are not working.

[CA] Replace the non-working lamps immediately.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	100.00 PPM	
Pooled egg	Preparation area, ice bath	41.00 Fahrenheit	
Diced tomato	Preparation area, ice bath	41.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine that was conducted on 06/10/2025. The facility was issued a conditional pass due to the lack of soap at the bar's handwash station and storing multiple potentially hazardous food products out of the safe temperature zone. During today's follow-up inspection, both major violations are verified to be corrected. Most of the minor violations are also observed to be corrected. The owner of the facility has called a pest control company and conduct interventions to eliminate all the structural deficiencies observed in the kitchen area to prevent rodents from coming into the facility. Therefore, the facility is issued a pass placard.

However, the above minor violations must be corrected immediately as wel.

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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 7/2/2025. 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

Hector

Received By: Hector L. Contreras
Owner
Signed On: June 18, 2025