

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 FA0274139 - NICK THE GREEK		Site Address 1399 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 11/13/2025		Placard Color & Score GREEN 85		
Program PR0414610 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name NICK TSIGARIS		Inspection Time 14:00 - 15:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By LUCY (DM) & RICARDO (C)				FSC Lucerito Ibarra 1/30/28

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						
K06	Adequate handwash facilities supplied, accessible			X	X			N
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						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		
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		X
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 FA0274139 - NICK THE GREEK		Site Address 1399 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 11/13/2025
Program PR0414610 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name NICK TSIGARIS	Inspection Time 14:00 - 15:00
K48	Plan review		
K49	Permits available		
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: Major: Measured the following PHFS holding between 56F - 72F in 2 door cold top/reach in at cooks line for less than 4 hours: sliced cherry tomatos & cooked mushroom. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs and place PHFs under ice.

Minor: Measured container of sliced cherry tomatoes holding between 46F - 49F in 2 door cold top (right) at cooks line for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Found hand wash station located in back prep/warewash area blocked by container of bleach and sponges. Note: Another hand wash station located nearby at cooks line accessible. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate products.

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: 1. Found small disposable cups used to dispense bulk foods in 2 door cold top at cooks line and food items at cooks line counter top. [CA] Discontinue using disposable cups for multi-use purposes. Use scoops with handles.

2. Found a knife stored between 2 door cold top reach in at cooks line. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found hand sink at cooks line slow draining. [CA] Ensure sink is free flowing and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0274139 - NICK THE GREEK	Site Address 1399 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 11/13/2025
Program PR0414610 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name NICK TSIGARIS	Inspection Time 14:00 - 15:00

Measured Observations

Item	Location	Measurement	Comments
cooked mushroom	2 door cold top (left)	72.00 Fahrenheit	for less than 4 hours. COS- directed to add ice.
meat	3 door upright freezer	3.30 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
rice	warmer	155.00 Fahrenheit	
raw chicken	2 door under drawer	41.00 Fahrenheit	
raw beef	3 door upright	58.00 Fahrenheit	diligent prep
raw chicken	3 door upright	41.00 Fahrenheit	
quat	warewash/sani buckets	200.00 PPM	
sliced chicken	2 door under drawer warmer	141.00 Fahrenheit	
warm water	handsink (cookline, prep & 2RR)	100.00 Fahrenheit	
sliced cherry tomatoes	2 door cold top (right)	46.00 Fahrenheit	between 46F - 49F
beef/lamb	2 door under drawer warmer	144.00 Fahrenheit	
ambient	2 door reach in (right)	40.00 Fahrenheit	
yogurt	device	34.00 Fahrenheit	
gyro	vertical broiler	67.00 Fahrenheit	process of cooking
sliced tomato	2 door cold top (left)	41.00 Fahrenheit	
vegetables	2 door upright	41.00 Fahrenheit	
sliced cherry tomatoes	2 door reach in (right)	56.00 Fahrenheit	between 56F - 60F for less than 4 hours. COS - relocate PHFs
beverage	1 door upright	41.00 Fahrenheit	
patty	2 door under drawer	41.00 Fahrenheit	
gyro	vertical broiler	34.00 Fahrenheit	process of cooking
shredded cheese	2 door cold top (right)	41.00 Fahrenheit	
beverage	grab n go	49.00 Fahrenheit	nonPHFs beverages

Overall Comments:

Inspection conducted in conjunction to CO0158302.

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 **11/27/2025**. 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: Lucerito Ibarra
District Manager
Signed On: November 13, 2025