

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 FA0281308 - GREEK SPOT		Site Address 604 S MARY AV, SUNNYVALE, CA 94087		Inspection Date 06/10/2025		Placard Color & Score GREEN 88		
Program PR0422394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FRESH GREEK KITCHEN, LL		Inspection Time 15:25 - 16:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOHANNA ROJAS				FSC Johanna Rojas 1/4/2026

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		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		
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		

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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: 1) Flour used to dredge raw calamari observed to kept at room temperature. Per employee flour is kept and changed out at the end of the day.

2) Chicken gyro cone measured to be 98F on vertical broiler. Broiler observed to be off at time of inspection. Per employee, gyro cone is meant to be cooked, shaved, finished on grill and then hot held; this meat cone was placed out within the last 1.5 hours.

[CA]

1) Flour that has contacted PHFs shall be kept in proper holding temperature (41F and below for cold holding) or only kept for 4 hours and then discarded (TPHC). If held on TPHC, flour shall be time tracked via, label, schedule, log, or timer to ensure flour is discarded at the correct time.

2) Discontinue holding gyro meat on vertical broiler without active cooking. Ensure cones are completely cooked at the end of 4 hours or discard cone.

[COS]

1) Flour was VC&D and replaced with fresh flour. Per PIC, she would hold flour and discard every 4 hours based on schedule at 3PM and 7PM. When using TPHC as a public health control operator shall fill out TPHC log.

2) Vertical broiler was turned on and chicken meat cone continued to cooking. Ensure chicken cone is cooked by the end of 4 hours.

Minor Violations

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) Ladles were stored under paper towel dispenser at back handwash sink. [CA] Store ladles away from sources of contamination or move paper towel dispenser to other water above handwash sink to prevent cross contamination.

2) Knife at cookline was stored between two prep coolers. [CA] Store utensils on surfaces that are smooth and easily cleanable. Discontinuing storing knives in crevice between cooler units.

3) Gasket for freezer under vertical broiler observed to start fraying and accumulating debris. [CA] Keep gasket clean and in good repair.

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: Leak observed behind dishwasher. [CA] Repair leak.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Moussaka	3 door upright cooler	38.00 Fahrenheit	
Chlorine	Under the coutner dishwasher	50.00 Fahrenheit	
Feta cheese	Middle prep cooler	41.00 Fahrenheit	
Chicken cone	Vertical broiler	99.00 Fahrenheit	
Raw chicken	walk in cooler	40.00 Fahrenheit	
Cooked lamb Gryo		159.00 Fahrenheit	
Rice	Rice warmer	162.00 Fahrenheit	
Cut tomatoes	Middle prep cooler	47.00 Fahrenheit	Per employee just sliced.
Hummus	Right prep cooler	42.00 Fahrenheit	
Lamb pattie	Middle prep cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Yogurt	walk in cooler	40.00 Fahrenheit	
Calamari raw	3 door upright cooler	38.00 Fahrenheit	
Lamb cone	Vertical broiler	171.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Yogurt sauce	Right prep cooler	40.00 Fahrenheit	
Soup	Soup well	152.00 Fahrenheit	
Hummus	walk in cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Email: Sepetisg@gmail.com

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: Johanna Rojas
Manager

Signed On: June 10, 2025