

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 FA0310117 - THE GOOD EATING COMPANY @ FIGURE AI - C		Site Address 3960 N FIRST ST, SAN JOSE, CA 95134		Inspection Date 10/09/2025	
Program PR0454449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GOOD EATING COMPANY LL		Inspection Time 10:40 - 13:10
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By KEVIN	FSC Kevin Apruebo 02/10/2027		

Placard Color & Score
GREEN
76

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			S
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				S
K09 Proper cooling methods			X	X			N
K10 Proper cooking time & temperatures					X		S
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						S

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	X	
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		
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. Shrimp sandwiches measured 108F-125F while maintained in the upright warmer located directly in the middle of the preparation area in the kitchen. Per the PIC and employees, shrimp sandwiches had been cooked in the oven, and then placed into the warmer for the purpose of hot holding 1 hour prior. Ambient of the unit measured 112F-126F.

2. Large quantities of cut cantaloupe measured 64F-68F while maintained out of temperature control on the counter at the right side of the preparation area. Per staff, cantaloupe had been cut 45 minutes prior, and the usual practice is to place it into the two-door upright that is directly adjacent to the preparation area.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Shrimp sandwiches reheated to 165F. Cantaloupe relocated to the two-door upright.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Multiple instances observed where employees touched face or nose bare-handed, then put on gloves and handled food.

[CA] Gloves must be changed and hands must be washed in the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled EQUIPMENT or UTENSILs.**
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.**
- (9) Before initially donning gloves for working with FOOD.**
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.**
- (11) After engaging in other activities that contaminate the hands.**

[SA] PIC agreed to reinforce proper handwashing procedures with employees.

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

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Inspector Observations:

Facility is properly following time as a public health control (TPHC) procedures, but lacks written SOP's.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[SA] TPHC form filled out with the PIC.

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

Inspector Observations:

Sliced cheese measured 58F-61F while maintained in a plastic wrap-covered metal insert in the two-door upright at the right-side preparation area in the kitchen. Per the PIC and staff, cheese had been taken out of the unit, sliced, and then placed back into the unit 1 hour and 15 minutes prior.

*[CA] PHF's prepared while in ambient air shall be cooled from to 41F within 4 hours.
When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

[COS] PIC removed plastic wrap to facilitate rapid cooling.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Wastewater from the mechanical dishwasher observed to be discharging onto the floor through gaps in the openable door during warewashing. Pools of water observed on the floor underneath the mechanical dishwasher. Per the PIC, the dishwasher discharges water onto the floor if the items that are placed inside it are too large. PIC states that he is aware of the issue, and has trained his employees not to place large items inside.

[CA] Wastewater shall drain and be disposed of properly through the approved plumbing system.

[SA] PIC agreed to reinforce the requirement of not placing large items into the mechanical dishwasher to employees. Large items to be washed in the three compartment dishwashing sink via manual wash, rinse, sanitize.

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:

Facility lacks test strips to test the applicable sanitizer concentration at the three compartment sink and in wiping cloth buckets.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

[COS] PIC left and returned with lactic acid test strips.

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:

Warmer in the middle of the kitchen preparation area is not capable of maintaining potentially hazardous foods at 135F or above. Ambient measured between 112F-126F.

[CA] Units intended for hot holding must be capable of maintaining potentially hazardous foods at or above 135F.

[COS] PIC turned up the temperature of the warmer. Employees agreed to monitor food inside via the use of a probe thermometer.

Performance-Based Inspection Questions

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Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
shrimp sandwich	upright warmer	108.00 Fahrenheit	108F-125F
cut cantaloupe	two-door cooler	38.00 Fahrenheit	
warm water	hand sink 1/2	100.00 Fahrenheit	
soup	pass-through warmer	139.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
cheese	two-door cooler	39.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	160.00 Fahrenheit	
milk	pass-through cooler	37.00 Fahrenheit	
ambient	upright warmer	112.00 Fahrenheit	112F-126F

Overall Comments:

On-site for first 30 day routine inspection during normal operations for facility after final plan check inspection was conducted during the prior month.

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 **10/23/2025**. 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: Kirk Borovick
Facilities Manager

Signed On: October 09, 2025