

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 FA0273102 - THE GOOD SALAD		Site Address 397 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 08/06/2025		Placard Color & Score GREEN 89		
Program PR0412958 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NINJA EATS LLC		Inspection Time 12:55 - 14:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By OMAR				FSC Omar Moreno 10/10/2028

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						
K07	Proper hot and cold holding temperatures			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						N
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	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
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	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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *REPEAT VIOLATION*

At the prep line cooler top wells, homemade dressings (contains dairy) measured at 47F. Per Manager, dressings were stored in the prep line bottom reach in and placed in the top wells approximately 10-15 minutes prior to measurement. Dressings observed stored beyond the fill lines of the top well inserts.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below.

[SA]: Homemade dressings that were beyond the overfill lines were relocated to the bottom reach in to cool down.

Note: dressings in the middle and bottom of the inserts measured at 41F.

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

Inspector Observations: *REPEAT VIOLATION*

Multiple open bags of dry food observed at dry storage area.

[CA]: Open bags of dry food shall be transferred to food grade containers or stored in food grade containers and covered with a fitted lid.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Pre-packaged watermelon juice within 2 door reach in cooler does not have a label.

Manager stated that the juice is made at their headquarters in San Jose and packaged on site for sale.

[CA]: Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food**
- 2) list of ingredients in descending order of predominance by weight**
- 3) quantity of contents**
- 4) name and place of business of the manufacturer, packer, or distributor.**

NOTE: Unpasteurized juice shall bear a warning label.

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: A warmer is being used to reheat lentil soup.

[CA]: Warmer is not approved for reheating food items. Discontinue use of warmer for reheating food.

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: Cold water valve at 3 comp sink observed loose.

[CA]: Secure cold water valve.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

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Measured Observations

Item	Location	Measurement	Comments
chicken	prep line cooler 2	40.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
homemade dressing	prep line cooler bottom	40.00 Fahrenheit	
black beans	walk in cooler	38.00 Fahrenheit	
watermelon	2 door reach in	41.00 Fahrenheit	
water	hand sink at front line	100.00 Fahrenheit	
beef	prep line cooler 2	40.00 Fahrenheit	
cut tomatoes	prep line cooler 2	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
watermelon	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Discussed the following:

-health permit is expiring on 08/31/2025. Ensure health permit is renewed prior to expiration date. Failure to comply may lead to enforcement actions.

-any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www.https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

**Email: dehplancheck@deh.sccgov.org
(408) 918-3400**

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 **8/20/2025**. 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: Omar Moreno
Manager

Signed On: August 06, 2025