

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 FA0269560 - 8 ELEMENTS		Site Address 1781 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 09/24/2026		Placard Color & Score GREEN 62		
Program PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GREEN FOODS LLC		Inspection Time 13:40 - 18:05			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JAIGANESH S.				FSC Jaiganesh Santhanam 12/14/2027

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			
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						S
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	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	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	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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:

****MAJOR****

Manchurian sauce in the 1-door upright refrigerator in the kitchen was measured at 47°F. Per PIC, sauce was placed in unit yesterday, more than 4-hours before inspection began.

[CA] Potentially Hazardous Food (PHF) shall be kept cold at 41°F or below or hot at 135°F or above.

[COS] Manchurian sauce was voluntarily condemned and discarded by PIC.

Cooked rice in rice warmer was measured at 63°F. Per PIC, rice was placed in warmer at approximately 11 AM, less than 4 hours before temperature was taken.

[CA] Potentially Hazardous Food (PHF) shall be kept cold at 41°F or below or hot at 135°F or above.

[COS] Rice was reheated to 165°F.

****MINOR****

The following PHF in the 1-door upright refrigerator in the cookline was measured at:

1) Cooked battered cauliflower 45°F.

2) Noodles 55°F

3) Sauce 46°F

Per PIC, the items were placed in the unit at approximately 11AM, less than 4 hours before inspection began.

[CA] Potentially Hazardous Food (PHF) shall be kept cold at 41°F or below or hot at 135°F or above.

[COS] Items were moved to walk-in to rapidly cool to 41°F or below. Temperature of unit was reduced.

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:

Observed food employee move trash can with gloved hands and return to workstation without washing hands and changing gloves.

[CA] Single-use gloves shall be used for only one task, such as working with ready-to-eat food OR with raw food of animal origin, and shall be discarded when damaged or soiled, or when interruptions in the food handling occur.

Hands shall be washed: Employees are required to wash their hands:

- Before beginning work
- Before initially putting on gloves
- Before handling food or clean equipment or utensils
- As often as necessary during food preparation to remove soil and contamination
- When switching from working with raw to ready to eat foods
- After touching body parts
- After coughing, sneezing, using handkerchief, tissue, using tobacco, eating or drinking
- After using the restroom
- Any time when contamination may occur

[COS] Food employee washed hands and changed glove before continuing food preparation per inspector request.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed a large pumpkin covered in mold stored in dry storage area on top of case of single-use paper cups.

[CA] Moldy food shall be removed immediately.

[COS] Molded pumpkin was discarded.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations:

Observed large standing mixer bowl, dough hook, and grinder with accumulation of food residue on food contact surfaces. Equipment was not in use during inspection.

[CA] Equipment and utensils that are not currently in use shall be clean to sight and touch.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Observed fermented dosa batter in walk-in cooler that measured 46°F. Per PIC, dosa batter is fermented at room temperature up to 4 hours before being moved into the walk-in cooler until use, however this batch had been prepared approximately 2 hours before the inspection.

[CA] Facility shall ferment under refrigeration until HACCP plan approval has been received from the California Department of Public Health (CDPH). Facility shall provide a written HACCP plan to CDPH and shall follow its written HACCP plan.

[SA] Dosa batter was transferred into smaller containers and moved returned to walk-in cooler to rapidly cool to 41°F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed sterno containers being stored on top of bottles of vinegar.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations:

Observed unlabeled working containers with white powdered substances in dry storage area. Per PIC, containers held corn starch, sugar, tempura flour, and flour.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Observed working containers for rice and beans without lids and two working containers with broken lids held together by duct tape. Observed containers of food in walk-in cooler being cold held without being covered.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Observed empty yogurt containers reused to store batters.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Observed food stored directly on floor of walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

At time of inspection, one sneeze guard for the buffet line does not have a side guard.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed accumulation of food residue on exterior of large standing mixer, grinder, and other equipment.

Observed accumulation of residue on fan guards and mold-like substance on ceiling of walk-in cooler.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations:

Observed cardboard, a trash bag, and aluminum foil being used to cover nonfood-contact surfaces shelves and equipment.

[CA] Discontinue the use of cardboard, bags, and aluminum foil to line shelves and nonfood-contact surfaces.

Use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

At time of inspection, prep cooler cutting boards heavily scored and discolored.

[CA] Cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

Observed black, mold-like substance around handwash sink caulking and peeling and damaged caulking between handwash sink and prep sink divider.

[CA] Clean and repair caulking around sinks.

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:

Observed one cutting board stored on floor by 1-door upright refrigerator in cookline.

[CA] Properly store utensils and equipment where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

[COS] Food employee moved cutting board to warewashing area to be washed, rinsed, and sanitized.

******REPEAT**** Observed bowls being used as scoops for food in prep cooler in cookline.**

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food. Store scoop or spoon handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed utensils being stored in a bucket less than 6-inches away from the handwash sink in the cookline.

[CA] Store utensils and equipment away from handwash sinks to prevent contamination from splashing.

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:

Observed a leak in drain pipe for 3-compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed open employee drinking cup on top of prep cooler in the cookline and a cell phone stored on top of a stack of to-go containers in server area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Observed mop stored in dirty mop water in bucket.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Observed fly strip in corner of warewashing area above where clean utensils are placed.

[CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations:

Observed accumulation of food residue and grime on floor under shelves in dry storage area, around large standing mixer, and in other areas.

[CA] Regularly clean under shelves and around equipment to prevent accumulation of debris.

Observed cracked floor tiles in front of 3-compartment sink.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Observed holes in wall above prep coolers in cookline.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice Warmer	63.00 Fahrenheit	
Batter	Prep Cooler - Cookline, left	40.00 Fahrenheit	
Quaternary ammonium sanitizer	3-Compartment Sink	400.00 PPM	Product label 200-400ppm
Yogurt sauce	Buffet Ice Bath	38.00 Fahrenheit	
Curry	Walk-In Cooler	40.00 Fahrenheit	
Manchurian sauce	1-Door Upright Cooler - Cookline	47.00 Fahrenheit	
Potato filling	Prep Cooler - Cookline, middle	47.00 Fahrenheit	Preparation
Hot Water	Prep Sink	136.00 Fahrenheit	
Yogurt lassi	1-Door Upright Cooler - Server Station	47.00 Fahrenheit	Cooling
Curry	Prep Cooler - Cookline, right	39.00 Fahrenheit	
Diced tomato	Prep Cooler - Cookline, right	36.00 Fahrenheit	
Cooked noodles	1-Door Upright Cooler - Cookline	55.00 Fahrenheit	
Potato somosa	Prep Cooler - Cookline, middle	36.00 Fahrenheit	
Dosa batter	Walk-In Cooler	46.00 Fahrenheit	
Hot Water	Mop Sink	120.00 Fahrenheit	
Ambient temperature	1-Door Upright Cooler - Server Station	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Tandoori chicken	Prep Table	169.00 Fahrenheit	Preparation
Tandoori chicken	Cookline	193.00 Fahrenheit	Final Cook Temp
Butter chicken	Stove	165.00 Fahrenheit	
Warm Water	Handwash Sink - Warewash Area	130.00 Fahrenheit	
Tempura cauliflower	1-Door Upright Cooler - Cookline	45.00 Fahrenheit	
Hot Water	3-Compartment Sink	138.00 Fahrenheit	
Warm Water	Handwash Sink - Cookline	124.00 Fahrenheit	
Diced tomato	Prep Cooler - Cookline, middle	37.00 Fahrenheit	
Warm Water	Handwash Sink - Server Area	144.00 Fahrenheit	
Lentil curry	Stove	155.00 Fahrenheit	
Cooked beetroot mix	Prep Cooler - Cookline, left	38.00 Fahrenheit	
Yogurt	Prep Cooler - Server Station	36.00 Fahrenheit	

Overall Comments:

Joint inspection with and report by Crystal G.

Ambient temperature of kitchen was 86°F. Verify that ventilation is functioning correctly.

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 **10/8/2026**. 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.

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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: Jaiganesh Santhanam
Manager

Signed On: September 24, 2026