

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 FA0304919 - THE GOOD SALAD		Site Address 170 STATE ST 121, LOS ALTOS, CA 94022		Inspection Date 03/18/2026		Placard Color & Score YELLOW 80		
Program PR0447840 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SANAD AL SOUZ		Inspection Time 13:30 - 14:50			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By SWAI				FSC Please check FSC format. Please check FSC format.

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						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	
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	
K11	Proper reheating procedures for hot holding					X		S
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		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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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	X	

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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:

Measured the following foods at their respective times and temperatures

- 1. Chicken thighs between 52F at the top of a cold top insert and 40F at the bottom of the container*
- 2. Chicken breast between 48F at the top of the cold top insert and 41F at the bottom of the container*

The PIC stated the above items were portioned from the lower unit less than 1 hour prior.

- 3. Measured multiple dressings in an insufficient ice bath between 48F-52F*

The PIC stated the dressings were removed from the two door upright cooler less than 1 hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1 & 2: Discontinue over filling containers above to maintain PHF at or below 41F.

- 3. When using an ice bath, use a container of sufficient size so that all PHF is submerged in ice to maintain dressings at 41F or below.*

Follow-up By
03/19/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed one live adult german cockroach in the cabinet below the preparation sink. No further evidence of vermin activity was observed at this time.

[CA] The premises of each food facility must be maintained free of vermin.

[COS] The cockroach was immediately eliminated at this time and the affected area was sanitized.

Follow-up By
03/19/2026

Minor Violations

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed wiping cloths stored on the food preparation counters outside of an approved sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

A copy of the current health permit was not posted in a conspicuous location at the time of inspection.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
WATER	HAND WASHING SINK	100.00 Fahrenheit	
SALAD DRESSING	TWO DOOR UPRIGHT COOLER	37.00 Fahrenheit	
DICED TOMATO	COLD TOP PREP INSERT	39.00 Fahrenheit	
STEAK	COLD TOP PREP INSERT	41.00 Fahrenheit	
FINAL RINSE	HIGH TEMPERATURE DISH MACHINE	166.00 Fahrenheit	
YOGURT	TWO DOOR UPRIGHT COOLER	41.00 Fahrenheit	
WATER	PREPARATION SINK	121.00 Fahrenheit	
CHICKEN BREASTS	REACH IN COOLER	41.00 Fahrenheit	
CHICKEN THIGHS	REACH IN COOLER	38.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

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 **4/1/2026**. 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.

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: Dante Medina
PIC

Signed On: March 18, 2026