

# 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 07/20/2022	
Program PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GREEN FOODS LLC		Inspection Time 12:50 - 14:35
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By GANESH	FSC Jaiganesh Santhanam 06/26/2022	

Placard Color & Score
<b>RED</b>
<b>69</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
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			S
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		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	X	
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		
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0269560 - 8 ELEMENTS	Site Address 1781 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 07/20/2022
Program PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GREEN FOODS LLC	Inspection Time 12:50 - 14:35
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:** *Container of cooked chicken and chicken thighs maintained on the bottom of the preparation table across from the tandoori oven measured at 70F. Per manager, chicken has been left out for approximately one hour.*

Follow-up By  
07/26/2022

*Container of diced tomatoes maintained on the preparation refrigerator measured at 50F. Per manager, diced tomatoes were removed from the refrigerator to refill the top inserts, but the employees haven't had a chance to do so yet.*

**[CA]** PHFs shall be held at 41F or below or at 135F or above. **[COS]** Manager relocated containers of chicken into the walk-in freezer and diced tomatoes into the preparation refrigerator to immediately cool.

K14 - 8 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

**Inspector Observations:** *Mechanical ware wash machine failed to dispense any measurable sanitizer. [CA] Ensure food contact surfaces are properly cleaned and sanitized. Mechanical warewashing equipment shall be installed and operated using manufacturers specifications. Maintain chlorine in mechanical ware wash machine at 50 PPM or as set by manufacturers specifications. [COS/SA] Instructed employee to set up three-compartment sink for manual ware washing. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

Follow-up By  
07/26/2022

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

**Inspector Observations:** *Live cockroach activity observed in the following areas:*

- Numerous inside crevices of the wall and corner protectors on the opposite side of the three-compartment sink behind the metal storage rack.
- Numerous with egg sacs in-between wooden crevice under the steam table in the front service area.

Follow-up By  
07/26/2022

*Facility has monthly pest control servicing facility. Pest control reports were provided.*

**[CA]** The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately.

*The food facility shall remain closed until:*

- There is no longer evidence of a vermin infestation.
- All contaminated surfaces have been cleaned and sanitized.
- Contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Five-year Food Safety Certified (FSC) manager certificate is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Provide valid FSC within 60 days.*

*Only one employee's food handler card was available for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

# OFFICIAL INSPECTION REPORT

Facility FA0269560 - 8 ELEMENTS	Site Address 1781 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 07/20/2022
Program PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GREEN FOODS LLC	Inspection Time 12:50 - 14:35

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed tray placed on top of garbage can to be used as a preparation table.**

**[CA] Food preparation shall only occur in approved areas. All food shall be separated and protected from possible contamination.**

**Multiple containers of food items stored directly on the floor inside the walk-in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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: Back door of facility maintained opened during time of inspection. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

## Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
Chicken tikka masala	Steam table	161.00 Fahrenheit	
Hot water	Food preparation sink	128.00 Fahrenheit	
Lamb curry	Three-door preparation refrigerator	38.00 Fahrenheit	Top insert
Raw fish	Walk-in refrigerator	39.00 Fahrenheit	
Diced paneer	Two-door preparation refrigerator	40.00 Fahrenheit	Front service area
Channa masala	Steam table	160.00 Fahrenheit	
Raw marinated chicken	Three-door preparation refrigerator	36.00 Fahrenheit	
Diced tomatoes	Two-door preparation refrigerator	41.00 Fahrenheit	Top insert
Goat masala	Three-door preparation refrigerator	39.00 Fahrenheit	Top insert
Yogurt sauce	Two-door preparation refrigerator	39.00 Fahrenheit	Front service area
Butter chicken	Steam table	165.00 Fahrenheit	
Cubed paneer	Three-door preparation refrigerator	40.00 Fahrenheit	
Biryani	Walk-in refrigerator	40.00 Fahrenheit	
Channa masala	Walk-in refrigerator	40.00 Fahrenheit	
Vegetable biryani	Walk-in refrigerator	41.00 Fahrenheit	
Tomato sauce	Three-door preparation refrigerator	39.00 Fahrenheit	Top insert
Hot water	Three-compartment sink	137.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	38.00 Fahrenheit	

## Overall Comments:

- Facility is hereby closed due to the presence of vermin.
- Facility is to remain closed until there is no longer evidence of a vermin infestation and written authorization is provided by this Division to resume operations.
- Subsequent follow-up inspections after the first follow-up shall be billed at \$219 per hour, minimum one hour, during normal business hours, and \$493 per hour, minimum one hour, during non-business hours, and upon inspector availability.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0269560 - 8 ELEMENTS	<b>Site Address</b> 1781 E CAPITOL EX, SAN JOSE, CA 95121	<b>Inspection Date</b> 07/20/2022
<b>Program</b> PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> GREEN FOODS LLC	<b>Inspection Time</b> 12:50 - 14:35

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/3/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: Ganesh  
Manager  
Signed On: July 20, 2022