

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 FA0210157 - SOUVLAKI GREEK SKEWERS		Site Address 577 W ALMA AV, SAN JOSE, CA 95125		Inspection Date 03/12/2026		Placard Color & Score GREEN 93		
Program PR0300029 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KAREN SEPETIS		Inspection Time 13:15 - 14:40			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By LIBRADO SANTIAGO				FSC Librado Santiago 01/31/2027

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						
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						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						
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	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

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: In the 3 door preparation cooler, sliced tomatoes and feta cheese measured between 44-46F. Per operator, food items were placed in unit at 11:30am.

Follow-up By
03/13/2026

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

[SA] Food items were time marked and will be discarded at the 4 hour mark.

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: In the walk in cooler, raw shell eggs stored next to ready to eat food.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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: 1) Aluminum foil used to line shelving in back prep area.

Follow-up By
03/13/2026

[CA] Discontinue use of unapproved materials to line shelves.

2) Ambient temperature of 3 door prep cooler measured 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Note: Work order placed during inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	restroom hand wash sink	120.00 Fahrenheit	
lemon soup	warmer	155.00 Fahrenheit	
lamb kabob	counter	167.00 Fahrenheit	final cook temp
sliced tomatoes	3 door prep cooler - top insert	47.00 Fahrenheit	
water	prep sink	145.00 Fahrenheit	
water	3 comp sink	140.00 Fahrenheit	
water	janitorial sink	140.00 Fahrenheit	
raw shell eggs	walk in cooler	40.00 Fahrenheit	IR
ambient	walk in cooler	39.00 Fahrenheit	
chlorine	under counter warewash machine	50.00 PPM	
feta cheese	3 door prep cooler - top insert	44.00 Fahrenheit	
beef/lamb gyro	steam table	163.00 Fahrenheit	
greek lasagna	2 door upright cooler	40.00 Fahrenheit	
dolmares - greek ground beef dish	2 door under counter freezer	12.00 Fahrenheit	IR
raw chicken kabob	drawer cooler	40.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
rice	steam table	170.00 Fahrenheit	

Overall Comments:

Provided vertical broiler handout.

A follow up inspection will be conducted within 5 business days to verify 3 door preparation cooler repair. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$323/hr, minimum of one hour.

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 **3/26/2026**. 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: Librado Santiago
PIC

Signed On: March 12, 2026