

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 FA0272526 - THE GOOD EATING COMPANY AT WESTERN DIG		Site Address 951 SANDISK DR, MILPITAS, CA 95035		Inspection Date 01/29/2026		Placard Color & Score YELLOW 68		
Program PR0412249 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE GOOD EATING CO LLC		Inspection Time 12:20 - 15:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By YOLANDA AND CJ				FSC Yolanda Arroyo 02/09/2027

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				S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures		X		X			S
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						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						S

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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Raw chicken measured 65F while maintained at the dredging station in the back kitchen area. No active preparation observed. Employee stated that he had taken the chicken out of the walk-in cooler 20 minutes prior to begin dredging the next batch.

Cooked shrimp measured 110F while maintained in an uncovered bowl in the two-door upright warmer at the center of the back kitchen area. Per staff, it had been cooked less than 2 hours prior.

**Note: Several other containers of potentially hazardous foods measured at 135F or above while covered with plastic wrap in the aforementioned upright warmer. Recommend covering potentially hazardous foods (i.e. the bowl of shrimp) if that renders it capable of maintaining at 135F or above.*

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Raw chicken dredged and relocated to a refrigeration unit. Cooked shrimp reheated to 165F and placed back into hot holding.

Staff adjusted the temperature of the two-door upright warmer.

Two-hour active preparation allowance for potentially hazardous foods discussed with staff.

Follow-up By
02/03/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

All foods subject to time as a public health control at the front service line did not have their time logs filled out, including various rice, chicken, beef, shrimp, and cooked vegetable dishes.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] All potentially hazardous foods properly time logged, and discarded at the end of lunch service.

Follow-up By
02/03/2026

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Final cooking temperature of grilled chicken measured 139F internal directly off of the grill.

**Note: Chicken is cooked from raw.*

Strongly recommend using an available probe thermometer to test the internal, final cook temperature of animal products cooked from raw.

[CA] Poultry shall be cooked to a minimum internal temperature of 165°F for 15 seconds.

[SA] Cook elected to discard chicken.

Follow-up By
02/03/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Employee observed touching face, and then proceeded to continue food service.

[CA] Employees shall change gloves (if applicable) and wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled EQUIPMENT or UTENSILs.**
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.**
- (9) Before initially donning gloves for working with FOOD.**
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.**
- (11) After engaging in other activities that contaminate the hands.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash facility outside the walk-in cooler obstructed by a cart.

***Note: Additional, unobstructed and properly stocked handwash facilities located nearby.**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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:

Faucet of the three compartment sink is inoperable.

***Note: Sprayer nozzle is functional.**

[CA] Repair and maintain plumbing in good repair.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
onion rings	hot hold - front service line	139.00 Fahrenheit	
raw beef	walk-in cooler - left	37.00 Fahrenheit	
hot water	three compartment sink - main kitchen	120.00 Fahrenheit	
raw chicken	prep cooler - grill station	38.00 Fahrenheit	
hot water	three compartment sink - dishwashing room	120.00 Fahrenheit	
tater tots	walk-in freezer	4.00 Fahrenheit	
cheese	walk-in cooler - left	41.00 Fahrenheit	
hot water	prep sink - kitchen	120.00 Fahrenheit	
grilled chicken	grill	139.00 Fahrenheit	final cook temperature
high temperature sanitizing rinse	high temperature mechanical dishwasher	166.00 Fahrenheit	
sliced tomatoes	ice bath - front service line	41.00 Fahrenheit	
sliced tomato	walk-in cooler - right	39.00 Fahrenheit	
raw patties	prep cooler - grill station	39.00 Fahrenheit	
rice	two-door upright warmer - center back kitchen	135.00 Fahrenheit	
warm water	hand sink - outside walk-in	100.00 Fahrenheit	
tomato basil soup	hot hold - center island	164.00 Fahrenheit	
lactic acid sanitizer	three compartment sink - dishwashing room	200.00 PPM	2.11 ml/L, within acceptable range
parfait	display cooler - center island	40.00 Fahrenheit	
cheese	prep cooler - grill station	40.00 Fahrenheit	
milk	two-door upright cooler - back kitchen	40.00 Fahrenheit	
warm water	hand sink - dishwashing room	100.00 Fahrenheit	
shrimp gumbo soup	hot hold - center island	153.00 Fahrenheit	
parfait	two-door upright cooler - back kitchen	36.00 Fahrenheit	
ham	walk-in cooler - left	36.00 Fahrenheit	
garbanzo beans	walk-in cooler - right	41.00 Fahrenheit	
lactic acid sanitizer	wiping cloth bucket	2.11 PPM	2.11 ml/L, within acceptable range

Overall Comments:

**The PIC has requested a DBA change to: The Good Eating Company At Sandisk
Will be in additional correspondence via email regarding DBA change. Business card provided.**

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

**Note:
Facility uses lactic acid sanitizer and has test strips available.**

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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 2/12/2026. 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: CJ Barzaga
Executive Chef

Signed On: January 29, 2026