

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 02/02/2026
Program PR0412249 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name THE GOOD EATING CO LLC	Inspection Time 10:10 - 11:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By YOLANDA AND CJ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/29/2026

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

Compliance of this violation has been verified on: 02/02/2026

Cited On: 01/29/2026

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

Compliance of this violation has been verified on: 02/02/2026

Cited On: 01/29/2026

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

Compliance of this violation has been verified on: 02/02/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
lamb	upright warmer - center back kitchen	156.00 Fahrenheit	
rice	upright warmer - center back kitchen	162.00 Fahrenheit	
hot water	three compartment sink - dishwashing room	120.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 1/29/2026

Compliance of the following major violations has been verified:

K07: Improper hot and cold holding temperatures:

- No potentially hazardous foods maintained out of temperature control (except for those actively being prepared, or those subject to time as a public health control)

Potentially hazardous foods in the two-door upright warmer at the back of the kitchen measured at 135F or above

K08: Improperly using time as a public health control:

- All foods subject to time as a public health control at the three separate stations (front service line, center island, and salad bar) observed to have been properly logged, per TPHC procedure.

K10: Improper cooking times and temperatures:

- No active cooking processes observed. Discussed cooking temperature/time requirements with staff, and the use of probe thermometers to verify internal cooking temperatures.

Compliance of the following minor violations has been verified:

- Proper glove-use and handwashing practices observed

- All handwash facilities unobstructed and properly stocked with soap and paper towels

- Faucet of the three compartment dishwashing sink has been repaired; Sink is now capable of outputting water from the faucet

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Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last routine inspection.

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 **2/16/2026**. 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 Barzagas
Executive Chef

Signed On: February 02, 2026