

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 FA0255778 - GREEN FISH @ NEXUS		Site Address 318 CAMPUS DR 1, STANFORD, CA 94305		Inspection Date 02/27/2026		Placard Color & Score YELLOW 70		
Program PR0373542 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE BUTTERY INC		Inspection Time 13:20 - 15:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By IL KIM				FSC II Kim 3/15/2028

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						
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X					N
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						
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		
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	X	
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	X	
K39	Thermometers provided, accurate	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: REPEAT VIOLATION.

Observed all hand sinks in the kitchen and dish room were blocked by trash cans. Trash such as broken plastic utensils, paper, soda cans, dish bucket and dirty knives were found inside the sinks. The hand sink next to the large mixer, when the warm water was turned on, the color of the water was brown for 3 seconds then turned clear. The plastic wrap on the paper towels was still on.

[CA] Hands sinks must be kept clear (no trash in sink or utensils etc), accessible and unobstructed at all times. Recommend to write a sign on hand sink that states 'do not block this sink.'

Follow-up By
03/04/2026

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

Inspector Observations: No log sheet or time markers noted per Time as a Public Health Control procedure.

[CA] Recommend to use dry erase marker and write the date and start/end time at each station (hibachi, burger, sushi, salad bar etc).

Follow-up By
03/04/2026

[COS] All food was discarded by 2p.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed chicken cutlets at 55F, covered in plastic. [CA] When cooling, leave food uncovered until it reaches 41F. [COS]

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: The floor sink located below the sushi counter is clogged. [CA] Repair the floor sink so liquid waste is properly disposed of. [COS] Owner contacted plumber during inspection.

Follow-up By
03/04/2026

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of testing device to measure the plate temperature at the high temp dish machine. [CA] Provide a temperature sticker or dish plate thermometer and test daily to ensure plate temperature reaches 160F.

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: Red and black plastic to go bowls used as scoops for panko and flour in the bulk ingredient bins inside the dry storage room.

[CA] Discontinue use of plastic bowl and use multi-use scoops with a handle. Note- The plastic can chip and get into the food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observe grease dripping from hood/hood filter at the grill where burgers are cooked. [CA] Clean this area of the hood/filters weekly.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of stem probe thermometer to check internal food temperatures on site. [CA] Provide at least 2-3 stem probe thermometers with alcohol wipes.

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

Item	Location	Measurement	Comments
salmon	walk in prepared foods	41.00 Fahrenheit	
cheese shredded	walk in produce	40.00 Fahrenheit	
raw chicken	walk in produce	39.00 Fahrenheit	
veggie curry	steam table	160.00 Fahrenheit	
feta cheese	salad bar	52.00 Fahrenheit	
rice	steam table	135.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
dish plate thermometer	high temp dishwasher	161.00 Fahrenheit	
quat ammonium	dispenser at 3 comp sink	200.00 PPM	
water	hand sinks- all	100.00 Fahrenheit	

Overall Comments:

Breakfast 1030a-12p

Lunch 11a-2p

Hot food steam table only (available for sale from 3p-5p)

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 **3/13/2026**. 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: Il Kim

Signed On: February 27, 2026