

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 01/16/2024	
Program PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GREEN FOODS LLC		Inspection Time 10:50 - 12:35
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By ALOKENDU NATH	FSC JAIGANESH SANTHANAM 12/14/27	

Placard Color & Score
GREEN
82

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						S
K07 Proper hot and cold holding temperatures	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			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						

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	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	X	X
K32 Food properly labeled and honestly presented	X	
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	X	
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	X	
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

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

Inspector Observations: THE FOOD HANDLER'S CARDS ARE NOT AVAILABLE UPON REQUEST. [CA] PROVIDE THE FOOD HANDLER'S CARDS.

K14 - 3 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: FOUND STACKED CLEAN TRAYS THAT ARE STILL WET. [CA] ENSURE THAT THE TRAYS ARE AIR DRIED BEFORE STACKING THEM. COS

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: FOUND A LARGE TRAY WITH FOOD AND CLEAN UTENSILS STORED ON TOP OF THE TRASH CAN. [CA] DO NOT PLACE ANY FOOD OR CLEAN EQUIPMENT ON TOP OF THE TRASH CAN. COS

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: FOUND A BOWL WITH LETTUCE AND OTHER FOOD IN ICE EXPOSED TO OVERHEAD CONTAMINATION BY THE BUFFET FOR SELF SERVICE. [CA] COVER THE FOOD OR PROVIDE A SNEEZE GUARD. COS.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: MISSING LABELS FOR THE RICE, FLOUR, SUGAR, SALT WORKING CONTAINERS. [CA] PROVIDE LABELS.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND PLASTIC BOWLS BEING USED FOR SEVERAL FOOD ITEMS INCLUDING COOKED RICE, SUGAR, SALT, FLOUR, ICE. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

FOUND THE SCOOP INSIDE THE ICE MACHINE WITH THE HANDLE TOUCHING THE ICE. [CA] KEEP THE SCOOP OUTSIDE THE ICE MACHINE.

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: FOUND A PHONE ON A TOWEL PLACED ON TOP OF A SPICE CONTAINER BY THE COOKING RANGE. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND THE MOP INSIDE THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND THE WALL NEAR THE HAND WASH SINK WITH FOOD DEBRIS IN THE KITCHEN. [CA] CLEAN THE WALLS MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SAMOSA	SERVICE REFRIGERATOR	41.00 Fahrenheit	
SALAD DRESSING	SERVICE REFRIGERATOR	41.00 Fahrenheit	
CHICKEN CURRY	HOT HOLDING	145.00 Fahrenheit	
CHLORINEL SANITIZER	WARE WASHER	100.00 PPM	
BUTTER	WALK IN COOLER	41.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HARD BOILED EGGS	COLD HOLDING	40.00 Fahrenheit	
NOODLES	WALK IN COOLER	41.00 Fahrenheit	
ICE CREAM	REACH DOWN FREEZER	9.00 Fahrenheit	
GARBANZO DISH	HOT HOLDING	156.00 Fahrenheit	
CHEESE	WALK IN FREEZER	20.00 Fahrenheit	
SHRIMP	WALK IN FREEZER	11.00 Fahrenheit	

Overall Comments:

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 **1/30/2024**. 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: ALOKENDU NATH
CHEF

Signed On: January 16, 2024