

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 FA0305958 - SWEETGREEN PRUNEYARD		Site Address 1875 S BASCOM AV 450, CAMPBELL, CA 95008		Inspection Date 10/29/2025	
Program PR0449071 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SWEETGREEN LA, LLC		Inspection Time 15:00 - 16:00
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By ISMAEL	FSC Ismael Ibarra 12/28/2028		

Placard Color & Score GREEN 95

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						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				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		
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

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: 1. REPEAT VIOLATION

Washed and wet equipment stacked on top of each other at ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking

2. Dish machine dispensed 0 ppm of Chlorine sanitizer. Chlorine container observed empty. No active ware-washing observed.

[CA]: Dish machine shall be able to dispense 50 ppm of Chlorine.

[COS]: Manager provided a new container of Chlorine sanitizer. Dish machine observed dispense 50 ppm of Chlorine.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Prep line cooler for sauces installed above steam table unit has condensation in which liquid may drip onto food below. No contamination observed. Per Manager, a work order has been placed to repair the unit.

[CA]: Adjust/repair/assess unit as needed. Ensure condensation from unit does not contaminate food below.

[SA]: Lids provided for food below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beef	2 door reachin	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
caesar sauce	walk in cooler	40.00 Fahrenheit	
ambient temp	2 door under counter cooler	38.00 Fahrenheit	
sweet potato	prep line cooler 1	38.00 Fahrenheit	
water	hand sink at front line	100.00 Fahrenheit	
chick peas	prep line cooler 2	39.00 Fahrenheit	
cut tomatoes	prep line cooler 1	39.00 Fahrenheit	
mushroom	steam table	149.00 Fahrenheit	
sweet potato	steam table 2	156.00 Fahrenheit	
chicken	hotbox	159.00 Fahrenheit	
brown rice	steam table 1	160.00 Fahrenheit	
chicken	steam table	147.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at rear prep area	200.00 PPM	
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
sweet potatoes	hot box	148.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
chicken	steam table 2	150.00 Fahrenheit	
ranch	walk in cooler	41.00 Fahrenheit	
white rice	steam table 1	155.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
ranch	prep line cooler 2	39.00 Fahrenheit	
water	restroom hand sink (communal upstairs)	100.00 Fahrenheit	

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Overall Comments:

In conjunction with CO0158224.

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 **11/12/2025**. 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: Isbael Ibarra
Head Coach/General Manager

Signed On: October 29, 2025