

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 FA0257014 - NICK THE GREEK		Site Address 143 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 09/17/2026		Placard Color & Score YELLOW 53		
Program PR0375497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TSISARIS, NICK		Inspection Time 15:45 - 18:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANDREA				FSC Lucerito Ibarra 01/30/2028

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						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		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		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	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		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		
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	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

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

Inspector Observations:

Chicken skewers measured 123F and Beef skewers 105F in a heated drawer unit that was turned off. Per cook, they were made about an hour prior.

Follow-up By
09/24/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Staff elected to discard items rather than reheat to 165F and hot hold or place on TPHC.

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

Inspector Observations: Observed beef and lamb gyro in the vertical broiler with no time control in place. Per cook, beef and lamb gyro was placed in vertical broiler at 11am.

Follow-up By
09/24/2026

[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] Cook removed and discarded beef and lamb gyro due to improper time control.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Measured cut tomatoes in walk-in and salad line prep cooler from 45-49F. Cook stated that tomatoes were cut at 11am.

Follow-up By
09/24/2026

[CA] Ensure food is properly cooled from room temperature to 41F in 4 hours.

[COS] Person in charge, VC&D cut tomatoes due to improper cooling.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed a sheet pan of pork that was adulterated with small flies.

Follow-up By
09/24/2026

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Person in charge, VC&D pulled pork due to adulteration.

Minor Violations

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

Inspector Observations:

Staff were observed using a cloth towel to wipe gloved hands after handling ready to eat foods with gloved hands.

Follow-up By
09/24/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] EH inspector instructed staff to wash their hands and change their gloves. Educated staff to cease use of the cloth towel. Provided option of using a utensil to handle ready to eat foods from the heated drawer unit rather than handle with hands.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations:

Hot water at the 3 compartment sink measured at 110F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed small flies in the facility were onions are kept

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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:

Raw shelled eggs were found stored above produce in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

There is ice build up on the ceiling of the walk in cooler.

Note: The ice is shaped as a sharp icicle.

[CA] Clean the ice build up.

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

Inspector Observations:

1. The cove base near the mop sink has a gap at the junction near the wall.

[CA] Keep flooring in good repair. Seal gaps to prevent vermin entrance and harborage.

2. The floor of the basement storage room has an accumulation of food debris from soda syrups and unused equipment.

[CA] Keep the floors of the facility clean and in good repair. Clean the area.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
Water	Handwash Sink	100.00 Fahrenheit	
Cooked beef/lamb	Heated Drawer Unit	150.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Falaffel	Drawer Cooler	40.00 Fahrenheit	
Ground beef	Walk in Freezer	-8.00 Fahrenheit	
Yogurt Based Sauce	Prep Cooler	40.00 Fahrenheit	
Pork Belly	Drawer Cooler	40.00 Fahrenheit	
Beef skewer	Walk in Cooler	40.00 Fahrenheit	
Frozen Yogurt Mix	Soft-Serve Machine	39.00 Fahrenheit	
Cooked chicken	Heated Drawer Unit	160.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Ambient Air	Walk in Cooler	41.00 Fahrenheit	

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Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection shall be free of charge. Any and all subsequent inspection shall be charged at the approved hourly rate of \$290.00/hr, minimum of 1 hour.

- Per PIC, they wash their waste receptacles near the mop sink. Further evaluation will be required as to waste receptacle cleaning requirements.

- Joint inspection with J. Lopez. Report written by J. Lopez

- Due to technical difficulties, this report was emailed to the facility.

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 10/1/2026. 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: Andrea
Store Manager
Signed On: September 17, 2026