

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 FA0262243 - GREEN LOTUS		Site Address 1143 STORY RD 180, SAN JOSE, CA 95122		Inspection Date 07/12/2023	
Program PR0384637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BT-GREEN LOTUS, INC		Inspection Time 13:20 - 14:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By DANG	FSC Tuyen Nguyen 09/08/2026	

Placard Color & Score
GREEN
77

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly			X				N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			N
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						
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	X	
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		
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	X	
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

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

Inspector Observations: Numerous PHF items maintained in ambient temperature:

- **Bean sprouts maintained out in ambient temperature measured at 60F - PIC stated that sprouts were taken out in the morning and that ice was added to the sprouts, however all ice had melted, approximately 4 hours prior.**

- **Sliced tomatoes measured at 68F - PIC stated that items were sliced in the morning, approximately 4 hours prior.**

- **Numerous containers of soups throughout kitchen measured between 58F to 60F - PIC stated that soups were removed from the refrigerator and freezer to thaw and to be used. Items were taken out from the refrigerator less than 4 hours prior.**

- **Numerous vegetarian items and fried tofu maintained out in ambient temperature measured at 55F. - PIC stated that items were being prepared and is still in active preparation.**

- **Numerous colanders of cooked vermicelli maintained out in ambient temperature. PIC stated that items were prepared in the morning.**

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

[COS] Sliced tomatoes were VC&D. All other PHF items were rapidly cooled.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' personal foods and beverages stored in areas of food preparation, on food contact surfaces, in areas of food contact surfaces, and/or food storage. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Observed employee talking on personal cellphone, and then continued onto food preparation without washing hands.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station inside kitchen partially obstructed with garbage can placed in front. Hand wash station lacked hand soap inside dispenser. Hand soap was provided through manual pump bottle located on shelf directly next to the hand wash station.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Provide handwashing cleanser in dispenser at handwash stations at all times.

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: Numerous pots of soup maintained directly on the floor throughout kitchen and inside walk-in refrigerator and freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Numerous colanders of noodles and ready-to-eat herbs maintained at the kitchen hand wash station less than 12 inches from the hand wash sink. Hand wash sink does not have splash guard.

[CA] All food shall be separated and protected from possible contamination. Relocate food items away from hand wash sink.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: *Can of domestic insecticide spray maintained below table at the cook line next to clean utensils.*

[CA] *Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

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: *Employees' personal belongings, cellphones, personal bags, etc. stored in areas of food preparation, food storage, and/or food contact surfaces.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Vegetarian soup	Walk-in freezer	34.00 Fahrenheit	
Milk	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Vegetarian tomato soup	Walk-in refrigerator	40.00 Fahrenheit	
Vegetarian "meat"	Walk-in refrigerator	40.00 Fahrenheit	
Cooked rice	Rice warmer	154.00 Fahrenheit	
Vegetarian soup	Walk-in refrigerator	40.00 Fahrenheit	
Vegetarian "meat"	Food preparation refrigerator	41.00 Fahrenheit	
Bean sprouts	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink	120.00 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 **7/26/2023**. 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: Bao Tran
Manager

Signed On: July 12, 2023