

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 02/18/2026		Placard Color & Score GREEN 77		
Program PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GREEN FOODS LLC		Inspection Time 14:45 - 16:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By MAHESH DUDI				FSC JAIGANESH SANTHANAM 12-14-27

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						S
K07	Proper hot and cold holding temperatures		X		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						
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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: FOUND 2 TRAYS WITH COOKED POTATOES AND VEGETABLES AT 74F STORED ON A SHELF IN THE KITCHEN. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE THE FOOD HAS BEEN IN THE SHELF FOR 2 HRS, PER OPERATOR.

Minor Violations

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

Inspector Observations: FOUND COOLING BEING PERFORMED IN A VERY LARGE POT. [CA] USE SMALLER POTS TO COOL FOOD. AFTER IT REACHES 135F, THE FOOD MUST BE ACTIVELY COOLED DOWN. 135F TO 70F IN 2 HRS AND FROM 70F TO 41F IN 4 HRS MAXIMUM.

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 SOME TRAYS WITH FOOD INSIDE THE WALK IN COOLER UNCOVERED. [CA] COVER THE FOOD.

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: FOUND A BROKEN LID FOR THE FLOUR WORKING CONTAINERS. [CA] REPLACE THE LID.

THE RICE COOKER OPENING LID IS BROKEN. [CA] REPLACE THE LID.

FOUND THE CUTTING BOARD AT ONE OF THE SERVICE REFRIGERATORS TO HAVE MOLD LIKE SUBSTANCE THAT MAY NOT BE EFFECTIVELY CLEANED.[CA] SURFACES OF EQUIPMENT SUCH AS CUTTING BLOCKS AND CUTTING BOARDS THAT ARE STAINED BY MOLD, SCRATCHED AND SCORED SO THAT THEY CAN NO LONGER BE EFFECTIVELY BE CLEANED AND SANITIZED SHALL BE RESURFACED OR REPLACED.

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 A PLASTIC BOWL BEING USED TO SCOOP THE RICE IN THE WORKING CONTAINER AND IN THE COOKED RICE IN THE WALK IN COOLER. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

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

Inspector Observations: FOUND THE HOOD BAFFLES WITH EXCESSIVE GREASE. [CA] CLEAN THE BAFFLES MORE OFTEN.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREP COUNTER IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

Inspector Observations: MISSING A CEILING PANEL ABOVE THE WATER HEATER. [CA] PROVIDE A PANEL.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	
LASSI	FRONT SERVICE REFRIGERATOR	39.00 Fahrenheit	
COOKED POTATOES	WALK IN COOLER	37.00 Fahrenheit	
COOKED POTATOES	ON THE SHELF	74.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BUTTER CHICKEN	WALK IN COOLER	38.00 Fahrenheit	
RICE	HOT HOLDING	136.00 Fahrenheit	
YOGURT	SERVICE REFRIGERATOR	33.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	40.00 Fahrenheit	
LENTILS	WALK IN COOLER	37.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	38.00 Fahrenheit	
SOMOSAS	SERVICE REFRIGERATOR	37.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	39.00 Fahrenheit	
EGGS	WALK IN COOLER	37.00 Fahrenheit	
WHEAT BALLS	SERVICE REFRIGERATOR	39.00 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 **3/4/2026**. 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: JAIGANESH SANTHANAM
OWNER
Signed On: February 18, 2026