

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 05/05/2026
Program PR0375497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name TSISARIS, NICK	Inspection Time 12:25 - 13:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JAVIER - LEAD COOK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Shaved chicken from the chicken cone measured between 140-150F. Staff then placed the chicken into the warming drawer.

[CA] Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F.

[COS] Inspector instructed cook to finish cooking the shaved chicken and the rest of the chicken in the 1/2 hotel pan to 165F. Discussed with kitchen lead on changing practice from

Vertical Broiler -> Warming Drawer -> Flat Grill -> Service

to

Vertical Broiler -> Flat Grill -> Warming Drawer -> Service

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:

Kitchen staff were observed handling raw meat skewers and then try to make a salad with the same gloves without first washing hands. Staff wiped hands with a cloth towel.

[CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

[COS] Inspector instructed staff to stop, take off their gloves, wash their hands, and put on new gloves. Educated staff of handwash requirements. Discussed with kitchen lead about using tongs or other utensils for salad items.

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

Inspector Observations:

The back of house handwash sink was obstructed by several dirty dishes.

[CA] Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. Ensure to maintain the sink easily accessible.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Shaved Chicken	Final Cook on flat grill	170.00 Fahrenheit	
Shaved Chicken	Warming Drawer	140.00 Fahrenheit	
Shaved Chicken	Final Cook from vetical broiler	140.00 Fahrenheit	
Chicken Skewer	Reheat for service	166.00 Fahrenheit	

Overall Comments:

Limited inspection conducted due to observed major violations during a Foodborne Illness Investigation.

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 **5/19/2026**. 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: Javier Carrisales
Kitchen Lead - PIC

Signed On: May 05, 2026