

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 FA0300967 - SALTALK - GREENS N GRILLS		Site Address 3334 VICTOR CT 5, SANTA CLARA, CA 95054		Inspection Date 09/09/2025		Placard Color & Score GREEN 90		
Program PR0441701 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAMMY FARS		Inspection Time 10:05 - 11:45			
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By SAMMY	FSC ABDELMOUNAIM FARS 10/07/2021					

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						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		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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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

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

Inspector Observations: Inside two upright hot holding units: measured internal temperatures of cooked beef and pre-packed beef + rice meals to be 81F - 100F. Operator stated items had been held since 9:30am today (approximately 1 hour prior).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[SA] Cooked beef was immediately reheated to be prepped and packed. Meals will be picked up to be delivered to customers within the next hour, per normal procedure.

Note: PIC stated prepacked meals come with cold salads, which may make it difficult to keep the meals at the required 135F. Discussed using TPHC as an option. PIC stated that there are usually two different batches made each morning, one around 6am and one around 9:30am.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A metal probe thermometer was not available upon request.

[CA] Ensure all food employees have easy access to a metal probe thermometer so that they can measure internal food temperatures throughout the day.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK	100.00 Fahrenheit	
FALAFEL	DEEP FRYER	150.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MARINADE	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
RAW MEAT	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
COOKED BEEF, PREPACKED MEALS WITH BEEF AND RICE	HOT HOLDING UNIT	81.00 Fahrenheit	81F - 100F
CHICKEN, PREPACKED MEAL	COUNTERTOP	145.00 Fahrenheit	

Overall Comments:

Email all employee food handler cards to mindy.nguyen@deh.sccgov.org by 9/11/25. Ensure all food handler cards and food safety manager certificate are stored together at the facility for review.

Discussed and provided TPHC form for packaged individual meals. If using TPHC, foods must be time-labeled IMMEDIATELY after being removed from temperature control, and written procedures must be available.

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 **9/23/2025**. 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.

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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: jose huchin
Cook
Signed On: September 09, 2025