

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 FA0307982 - EOS & NYX - DINING ROOM & LOWER BAR		Site Address 201 S SECOND ST 120, SAN JOSE, CA 95113		Inspection Date 11/22/2024		Placard Color & Score GREEN 84		
Program PR0451593 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BOTTLED IN BOND SJ, INC		Inspection Time 10:50 - 12:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By GEORGE				FSC Nicholas Moulinos 02/20/2029

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				N
K07	Proper hot and cold holding temperatures	X						
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		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							
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	X	
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		
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

1. In the back of house area, at the ware washing area, the upright dishwasher measured at a 157.8°F while actively washing dishes.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[SA] Machine was remeasured and it reach 160°F. Dishes were resanitized.

2. In the bar area, at the left undercounter dishwasher, chlorine was measured at 0 ppm while actively washing glassware.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Chlorine bottle was replaced, machine was primed, and dishes were resanitized. Chlorine measured at 50 ppm.

Minor Violations

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

Inspector Observations:

In the kitchen area, at the hand sink across the cookline, there was no soap in the dispenser.

Note: There is another hand sink located around the corner. Refer to K21 for additional information about the hand sink.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations:

In the kitchen area, at the handsink across the cookline, the hot water was turned off. Per Chef, the water went out at the sink this morning.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Correct within 24 hours.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

In the shared corridor space between the facility and other retail locations, on a speed rack, scallion biscuits were found cooling.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Quarternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chlorine - Sanitizer	Undercounter Dishwasher - Left	0.00 PPM	Remeasured at 50 ppm.
Eggs	Upright Reach in Cooler	37.00 Fahrenheit	
Water	Upright Dishwasher	157.80 Fahrenheit	Remeasured at 160F
Chlorine - Sanitizer	Undercounter Dishwasher - Right	50.00 PPM	
Water	Restroom	100.00 Fahrenheit	
Steak	Counter	46.00 Fahrenheit	Diligent Prep
Cooked Octopus	Walk in Cooler	40.00 Fahrenheit	
Water	Hand Sink - Bar	110.00 Fahrenheit	
Water	Hand Sink - Kitchen	120.00 Fahrenheit	
Shredded Cheese	Prep Cooler	40.00 Fahrenheit	

Overall Comments:

Ensure to have all food handling staff acquire Food Handler Cards within 30 days of employment.

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 **12/6/2024**. 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: George Lahlouh
Co-Owner
Signed On: November 22, 2024