

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 FA0310117 - THE GOOD EATING COMPANY @ FIGURE AI - B		Site Address 3960 N FIRST ST, SAN JOSE, CA 95134		Inspection Date 10/09/2025		Placard Color & Score GREEN 100		
Program PR0454448 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name GOOD EATING COMPANY LL		Inspection Time 10:30 - 12:10			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By KIRK				FSC KEVIN APRUEBO 02/10/27

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						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						
K07	Proper hot and cold holding temperatures	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		N
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		
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

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
FINAL RINSE TEMPERATURE	HIGH-TEMPERATURE DISHWASHER	175.00 Fahrenheit	MEASURED VIA TEMPERATURE DISC PROVIDED BY INSPECTOR
MILK	REACH-DOWN REFRIGERATORS	40.00 Fahrenheit	
AMBIENT TEMPERATURE OF REFRIGERATORS	DISPLAY AND GRAB-N-GO REFRIGERATORS	39.00 Fahrenheit	
WARM WATER	HANDSINKS, BARISTA BAR AND RESTROOM	100.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	INSTRUCTED EMPLOYEES HOW TO SET UP SANITIZER
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

Notes:

1. Designated handsinks must have soap and paper towels available at all times. If facility wishes to use a dump sink as a handsink, splash guards may be required. Consult plan check at (408) 918-3400 or dehplanchek@deh.sccgov.org .
2. Ensure employees are using the provided final rinse temperature strips/stickers daily for the high-temperature dishwasher.
3. Ensure employees know how to set up manual sanitizing in the 3-compartment sink.

Provided manual warewashing stickers. Dishes must be washed with soap and water, rinsed with clean water, sanitized in 150 - 400ppm quaternary ammonia or 100ppm chlorine (or per manufacturer directions), then allowed to air-dry.

Per operator request, report will be emailed.

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 **10/23/2025**. 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

1.1.B -

Received By: Kirk Borovick
Head of facilities
Signed On: October 09, 2025