

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 FA0304919 - THE GOOD SALAD		Site Address 170 STATE ST 121, LOS ALTOS, CA 94022	Inspection Date 03/19/2026
Program PR0447840 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SANAD AL SOUZ	Inspection Time 13:05 - 13:55
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By SHAHEEN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/18/2026

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

Compliance of this violation has been verified on: 03/19/2026

Cited On: 03/18/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 03/19/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
STEAK	COLD TOP INSERT	40.00 Fahrenheit	
EDAMAME	COLD TOP INSERT	38.00 Fahrenheit	
CHICKEN BREASE	COLD TOP INSERT	40.00 Fahrenheit	
SALAD DRESSINGS	TWO DOOR UPRIGHT COOLER	41.00 Fahrenheit	39F - 41F
CHICKEN THIGH	COLD TOP INSERT	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted on this date to verify the continued correction of the major violations observed during the 3/18/26 routine inspection.

The following violations were observed in compliance:

K07 - Improper hot and cold holding temperatures:

- Salad dressings were observed stored in the two door upright cooler at the time of inspection and will be maintained until updated ice bath practice is verified effective by facility*
- Potentially hazardous foods in the cold top inserts were observed filled below the cold fill line and measured in compliance.*

See measured observations

K23 - Rodents, insects, birds, or animals:

- No further evidence of vermin activity was observed at this time*
- It was discussed with the person in charge that the site provides pest control service through Orkin on a semi-monthly basis with the last service conducted on 3/11/26. Receipt of most recent service was provided at this time*

An action plan was provided by the operator to address maintained compliance with violations K07 for cold holding and K40 for maintaining multiuse wiping cloths.

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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 **4/2/2026**. 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: Shaheen Jadali
Quality Manager
Signed On: March 19, 2026