

**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**

<b>Facility</b> FA0310117 - THE GOOD EATING COMPANY @ FIGURE AI - C		<b>Site Address</b> 3960 N FIRST ST, SAN JOSE, CA 95134	<b>Inspection Date</b> 05/05/2026
<b>Program</b> PR0454449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> GOOD EATING COMPANY LL	<b>Inspection Time</b> 13:40 - 15:00
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> COURTNEY	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

***Inspector Observations:***

***Water at the mop sink measured 117F directly from the faucet.***

***[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.***

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

***Inspector Observations:***

***Wastewater from the mechanical dishwasher observed leaking from gaps in the openable door onto the floor during warewashing. Pool of water observed on the floor underneath the machine.***

***[CA] Liquid waste shall be disposed of through the approved plumbing system.***

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient	upright warmer - right	165.00 Fahrenheit	
water	mop sink	117.00 Fahrenheit	
ambient	two-door upright pass-through cooler - right	36.00 Fahrenheit	
ambient	reach-in cooler - side service line - right	39.00 Fahrenheit	
warm water	hand sink - front service line	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink - side service line	100.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
ambient	two-door upright pass-through cooler - left	37.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
lactic acid sanitizer	three compartment sink	4.30 PPM	4.30 ml/L, within acceptable range
ambient	reach-in cooler - side service line - left	40.00 Fahrenheit	
ambient	upright warmer - left	156.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	173.00 Fahrenheit	

**Overall Comments:**

***OWNERSHIP CHANGE INFORMATION***

***NEW FACILITY NAME: Radish @ Figure AI - Cafe***

***NEW OWNER: The Fire Society LLC, DBA My Radish***

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*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1453.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 06/01/2026 - 05/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 05/05/2026*

**\*Permit conditions:**

- 1) ENSURE WATERPROOF WALL BARRIER BEHIND THE SERVICE LINE HAND SINK
- 2) GRAB N GO PASS-THRU REFRIGERATION CASE SHALL BE EASILY MOVABLE SO FLOORS CAN BE EASILY ACCESSED FOR CLEANING PURPOSES. CONTRACTOR PROPOSING TO RAISE THE FOOTHOLDS SO THE INSTALLED CASTERS CAN BE USED EASILY TO MOVE THE EQUIPMENT.

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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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 **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



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Received By: Zianya Aguilar  
Office Manager  
Signed On: May 05, 2026