

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 FA0312040 - EZO	Site Address 3540 LA RAMBLA AV, SANTA CLARA, CA 95051	Inspection Date 08/06/2026
Program PR0456910 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name BLACK GOAT F & B GROUP L	Inspection Time 13:45 - 14:30
Inspected By KATHY VO	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By DOMINIC
	FSC Kwun To Yip	08/06/2026

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed handwash sink is filled with equipment and is not accessible at time of inspection. Facility is not currently in operation. [CA] Handwash station shall be fully stocked and accessible at all times.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks testing materials for the high temperature dishwasher. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drainpipes from multiple units extend directly into the floor sink. [CA] Provide air gap between the drainpipe and the rim of the floor sink at least twice the diameter of the inlet and no less than one-inch.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K07S - Proper hot and cold holding temperatures

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
final rinse	high temperature dishwasher	161.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
tuna	2-door upright cooler	41.00 Fahrenheit	
tuna	2-door under counter	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
shrimp	2-door upright cooler	41.00 Fahrenheit	

Overall Comments:

Facility currently operates for dinner service only on Friday-Sunday. Risk factor assessment conducted in conjunction with routine inspection for PR0456909.

Per PIC, facility may adjust operating hours to accommodate lunch services.

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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 **8/20/2026**. 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: Darren Yu
Assistant
Signed On: August 06, 2026