

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 FA0208843 - EVERGREEN INN & PUB		Site Address 3273 S WHITE RD, SAN JOSE, CA 95148		Inspection Date 10/22/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 68 </div>		
Program PR0302437 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CONTRERAS, HECTOR L		Inspection Time 12:35 - 14:20			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By HECTOR CONTRERAS				FSC Not Available

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					N
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							
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208843 - EVERGREEN INN & PUB		Site Address 3273 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 10/22/2024
Program PR0302437 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CONTRERAS, HECTOR L	Inspection Time 12:35 - 14:20
K48	Plan review		
K49	Permits available		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Some potentially hazardous foods stored on the preparation fridge and inside the drawer fridges including diced tomato, cheese, and sausage were measured between 45°F and 55 °F. The chef said most of the food products were taken from the walk-in cooler an hour ago.*

[CA] *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If these food products are going to be stored at room temperature, time/temperature logs must be properly used which indicate the time the food product was taken from the safe temperature zone, and the time the food products shall be discarded. The cook stored all the food products on ice bath (SA).*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Repeated violation: There is not a food safety manager certified person in the facility.*

[CA] *Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.*

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Couple of the employees do not have food handler cards.

[CA] *Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.*

California approved Food Handler Card (FHC) class providers

All Directory Listing

<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Cooling of soup and sauces including Hollandaise sauce was being done at room temperature at the back preparation area.*

Cooling of freshly cooked rice, beef stew, and beans was being done at room temperature.

[CA] *All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:*

(1) Placing the FOOD in shallow pans.

(2) Separating the FOOD into smaller or thinner portions.

(3) Using rapid cooling EQUIPMENT.

(4) Using containers that facilitate heat transfer.

(5) Adding ice as an ingredient.

(6) Using ice paddles.

(7) Inserting appropriately designed containers in an ice bath and stirring frequently.

The manager was demonstrated on the proper cooling procedure using an ice bath and smaller portions.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *A household insect spray was observed in the facility.*

[CA] *To eliminate insects from the facility, a pest control intervention may only be conducted by professional. Please stop using the household chemicals to eliminate insects from the facility.*

OFFICIAL INSPECTION REPORT

Facility FA0208843 - EVERGREEN INN & PUB	Site Address 3273 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 10/22/2024
Program PR0302437 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CONTRERAS, HECTOR L	Inspection Time 12:35 - 14:20

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

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage area and inside the walk-in cooler.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

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: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the bar's three compartment sink.*

[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Ambient air temperature of set of drawer fridge on the cook line was measured above 50 oF.*

[CA] *The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *One set of metal filter is missing from the front counter's exhaust hood.*

[CA] *To trap all the oil, grease, and steam produced from cooking equipment, the screen must be in place before operating the cooking equipment.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *There was no functional thermometer inside of the under-counter fridge.*

[CA] *To monitor the ambient air temperature of the units, please install a functional thermometer on all refrigeration units.*

There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] *Provide an approved prob type thermometer and use it with a regular calibration and sanitization.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Couple of wet/soiled wiping cloths were stored on the counters.*

[CA] *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Couple of open cup employee drinks were stored on the preparation tables.*

[CA] *To prevent possible contamination, employees may only drink with covered cup container and store their drink in designated areas.*

There is a gap between the screen door and the finish concrete floor in the back door.

[CA] *To prevent insect/rodent infestation, please install a weatherstripping on the screen door.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

OFFICIAL INSPECTION REPORT

Facility FA0208843 - EVERGREEN INN & PUB	Site Address 3273 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 10/22/2024
Program PR0302437 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CONTRERAS, HECTOR L	Inspection Time 12:35 - 14:20

Inspector Observations: The facility is operating without a Santa Clara Department of Environmental Health permit. The permit expired on 08/31/2024, and there is \$2,153.75 outstanding balance. The balance must be paid within the next 48 hours on our website using an account ID number AR1264280. Here is the line to our online payment system.

<https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch>

You may also pay in person in our office or mail applicable check or money order to our office address.

Failure to pay the permit within the next 48 hours will incur additional reinspection fee and may be suspension of operating permit.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Beef	Walk-in cooler	38.00 Fahrenheit	
Hot water	Bar's three compartment sink	130.00 Fahrenheit	
Sausage	Drawer fridge	52.00 Fahrenheit	
Chlorine	Kitchen's mechanical dishwasher	50.00 PPM	
Beans	Steam table	165.00 Fahrenheit	
Cheese	Preparation fridge	48.00 Fahrenheit	
Chili	Steam table	165.00 Fahrenheit	
Pooled eggs	Walk-in cooler	35.00 Fahrenheit	
Hollandaise sauce	Steam table	165.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety manager certificate: Expired.

2. The facility is operating without a Santa Clara Department of Environmental Health permit. The permit expired on 08/31/2024, and there is \$2,153.75 outstanding balance. The balance must be paid within the next 48 hours on our website using an account ID number AR1264280. Here is the line to our online payment system.

<https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch>

You may also pay in person in our office or mail applicable check or money order to our office address.

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 **11/5/2024**. 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

Hector

Received By: Hector Contreras
Owner
Signed On: October 22, 2024