

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 FA0262243 - GREEN LOTUS | | Site Address 1143 STORY RD 180, SAN JOSE, CA 95122 | | Inspection Date 06/22/2022 | |
| Program PR0384637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name BT-GREEN LOTUS, INC | | Inspection Time 15:50 - 16:50 |
| Inspected By HENRY LUU | | Inspection Type ROUTINE INSPECTION | | Consent By TUYEN | |
| | | | | FSC Tuyen Nguyen 09/08/2026 | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 77 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| K02 Communicable disease; reporting/restriction/exclusion | X | | | | | | S |
| K03 No discharge from eyes, nose, mouth | X | | | | | | S |
| K04 Proper eating, tasting, drinking, tobacco use | | | | | X | | N |
| 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 | | | | | | S |
| 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 | | | | |
| 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 | | 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 | X | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | X | |
| 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 | 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 FA0262243 - GREEN LOTUS | Site Address 1143 STORY RD 180, SAN JOSE, CA 95122 | Inspection Date 06/22/2022 |
| Program PR0384637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name BT-GREEN LOTUS, INC | Inspection Time 15:50 - 16:50 |
| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

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

Inspector Observations: *Two live cockroaches observed in-between crevice of the wooden preparation table and horizontal support on the leg closes to the walk-in refrigerator. Facility has pest control servicing facility once per month. Last service was conducted yesterday. No other live or dead activity observed within the facility. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [COS] Manager abated live cockroaches.*

Minor Violations

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

Inspector Observations: *Hand wash station in kitchen obstructed with garbage can in front. [CA] Ensure all hand wash stations are unobstructed and easily accessible at all times.*

Hand wash station in the front service counter lacked paper towels. [CA] Ensure all hand wash stations have warm water, hand soap, and paper towels readily available at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Minor build up of pink growth matter on the plastic white baffle of the ice machine. Soiled surface was not in contact with ice. [CA] Clean, sanitize, and maintain ice machine.*

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

Inspector Observations: *Hot water at the three-compartment sink measured at 109F. [CA] Hot water shall be supplied at a minimum temperature of at least 120F measured from the faucet throughout facility except at handwash sinks.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Multiple pots of soups stored directly on the floor at the cook line and walk-in refrigerator and freezers. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.*

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

Inspector Observations: *Can of domestic pesticide spray maintained on the bottom shelf of the table used to store clean bowls plates across from the cook line. [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens. Discontinue usage of pesticide. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.*

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: *Employees' personal belongings (closed beverage cups, purses, jackets, cell phones, etc.) stored at food preparation, food storage, and/or food contact surfaces. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Utilize lockers for all employees' personal belongings.*

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

OFFICIAL INSPECTION REPORT

| | | |
|--|--|---|
| Facility FA0262243 - GREEN LOTUS | Site Address 1143 STORY RD 180, SAN JOSE, CA 95122 | Inspection Date 06/22/2022 |
| Program PR0384637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name BT-GREEN LOTUS, INC | Inspection Time 15:50 - 16:50 |

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|--------------------|--------------------------|--------------------|-----------------------|
| Bean sprouts | Preparation refrigerator | 41.00 Fahrenheit | Front service counter |
| Soup broths | Walk-in refrigerator | 41.00 Fahrenheit | |
| Soup broths | Walk-in freezers | 35.00 Fahrenheit | |
| Chlorine sanitizer | Mechanical ware wash | 50.00 PPM | |
| Vegetarian "meats" | Preparation refrigerator | 40.00 Fahrenheit | |
| Soup broths | Cook line | 143.00 Fahrenheit | Actively cooling |
| Warm water | Hand washing sink | 102.00 Fahrenheit | |

Overall Comments:

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 **7/6/2022**. 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: Tuyen
Manager

Signed On: June 22, 2022