

**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> FA0262243 - GREEN LOTUS		<b>Site Address</b> 1143 STORY RD 180, SAN JOSE, CA 95122		<b>Inspection Date</b> 12/28/2022	
<b>Program</b> PR0384637 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> BT-GREEN LOTUS, INC		<b>Inspection Time</b> 11:25 - 12:50
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> TUYEN NGUYEN	
				<b>FSC</b> Tuyen Nguyen 09/08/2026	

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>78</b>

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						
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		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	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						

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	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash sink in kitchen lacked hand soap and was obstructed with garbage can in front. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Employee provided hand soap. Handwashing facility shall be clean, unobstructed, and accessible at all times.**

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Facility began using time as public health control (TPHC) for cooked noodles. Written procedures were unavailable for review. [CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).**

**\*\*\* TPHC written procedures reviewed and provided to operator \*\*\***

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

**Inspector Observations: Large pot of tomato soup actively cooling inside walk-in refrigerator kept together with out pots of soup actively cooling.**  
**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. When cooling PHF's, stir frequently to facilitate rapid cooling. Properly store cooling foods in such a way to allow proper air flow. Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Numerous containers of frozen sauces and soups thawing out in ambient temperature.**  
**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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: Numerous containers and pots of soup maintained directly on floor. [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: Domestic spray can of insecticide stored on food preparation table next to serving bowls.**  
**[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.**

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 bags stored on bottom shelf next to containers of opened food. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Bean sprouts	Food preparation refrigerator	39.00 Fahrenheit	Front service counter
Tofu	Food preparation refrigerator	40.00 Fahrenheit	By food preparation sink
Soups	Walk-in freezer	36.00 Fahrenheit	
Soups	Walk-in refrigerator	39.00 Fahrenheit	
Vegetarian meat	Food preparation refrigerator	40.00 Fahrenheit	Top insert - by food preparation sink
Hot water	Three-compartment sink	120.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	Restroom
Cooked broccoli	Food preparation refrigerator	39.00 Fahrenheit	By cook line
Sliced tomato	Food preparation refrigerator	50.00 Fahrenheit	Just sliced and used for order
Milk	Food preparation refrigerator	38.00 Fahrenheit	Front service counter
Cooked rice	Rice cooker	168.00 Fahrenheit	
Cooked bok choy	Food preparation refrigerator	40.00 Fahrenheit	By cook line
Vegetarian meats	Food preparation refrigerator	40.00 Fahrenheit	By cook line
Chlorine sanitizer	Under counter dish machine	50.00 PPM	

## 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 **1/11/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Tuyen Nguyen  
Manager

**Signed On:** December 28, 2022