

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 01/23/2026
Program PR0302437 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CONTRERAS, HECTOR L	Inspection Time 10:30 - 12:10
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By HECTOR L CONTRERAS	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/23/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed a dish washer handle dirty dishes and subsequently move to put away clean dishes.

Follow-up By
01/23/2026

[COS] The dish washer was instructed to clean hands properly between handling dirty and clean dishes.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

Cited On: 01/21/2026

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

Compliance of this violation has been verified on: 01/23/2026

Cited On: 01/21/2026

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

Compliance of this violation has been verified on: 01/23/2026

Minor Violations

Cited On: 01/23/2026

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed a food employee take a drink at the main cooks line at the time of inspection. Additional uncovered personal beverages were observed stored at warewashing/preparation areas.

Follow-up By
01/23/2026

[COS] The employees were instructed that they can only drink in approved areas and their beverages must be properly covered and stored.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

Cited On: 01/23/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the following foods at their respective temperatures in cold top inserts across from the cooks line in an insufficient/shallow ice bath:

Follow-up By
01/23/2026

Sliced tomatoes at 46F

Shredded cheese at 45F

[COS] The violation was corrected by adding additional ice and water to the ice bath. Shredded cheese was also transferred to a deeper container to maintain better contact within the ice bath.

[CA] PHFs shall be held at 41°F while cold holding.

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Cited On: 01/23/2026

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:

Observed raw shelled eggs stored above ready to eat foods (bread) in the walk in cooler

Follow-up By
01/23/2026

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Cited On: 01/23/2026

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:

Observed a knife stored behind the drainboard near the warewashing area.

Follow-up By
01/23/2026

[COS] The knife was relocated to the warewashing area to be cleaned and sanitized.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

Cited On: 01/23/2026

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

Inspector Observations: A. Observed a multiuse wiping cloth stored on the preparation counter.

Follow-up By
01/23/2026

B. Measured the sanitizer concentration of the sanitizer bucket for multiuse wiping cloths above 200 ppm chlorine.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Measured Observations

Item	Location	Measurement	Comments
Sliced tomatoes	Insert at cold top cooler across from cooks line	45.00 Fahrenheit	Shallow ice bath
Shredded cheese	Insert at cold top cooler across from cooks line	46.00 Fahrenheit	Shallow ice bath
Sanitizer Concentration	Low temperature dish machine	50.00 PPM	Chlorine

Overall Comments:

Note: 1, This is a follow up inspection to the routine inspection that was conducted on 01/21/26. The facility was issued a conditionnal pass for failing to provide soap on the two compartment warewash sink which also is being used as a handwashing sink, and for storing potentially hazardous foods out of safe temperature zone. Both major violations are verified to be corrected. Therefore, the facility is issued a green pass placard. However the above violations must be corrected immediately. A second follow-up shall be conducted sometime next week to observe correction of the cited violations at a charge of \$298.00/hour to the owner.

2. This is a joint inspection conducted with Josh Lucas, and the report is written by Josh.

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 **2/6/2026**. 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.

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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: HECTOR L CONTRERAS

Owner

Signed On: January 23, 2026