OFFICIAL INSPECTION REPORT

Owner Name: GREEN FOODS LLC
Facility Name: 8 ELEMENTS
Site Address: 1781 E CAPITOL EX, SAN JOSE, CA 95121
Program: PR0401101 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspected By: MAHLON EZEOHA
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: JAIGANESH SANTHANAM

Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))
Comply by 05/14/2018

K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5
Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies,( 114259.1, 114259.4, 114259.5)
Comply by 05/14/2018

Minor Risk Factors and Interventions Violations:

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)
Inspector Observations: FPK06- THE HANDWASH SINK NEAR THE PREP SINK AT THE BACK DO NOT HAVE A SPLASHGUARD [CA] INSTALL A SPLASHGUARD
Handwashing soap and towels or drying device shall be provided in dispensers dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))

K14 - 3 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141
Inspector Observations: FPK14-REFRIGERATOR UNITS AT THE KITCHEN HAVE OLD FOOD STAIN ON THE INSIDE [CA] MAINTAIN FOOD EQUIPMENTS IN GOOD CONDITION
All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114135, 114141)

K21 - 3 Points - Hot and cold water not available - Applicable Section(s):113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419
Inspector Observations: FPK21-THE TWO HANDWASH SINKS AT THE KITCHEN REGISTERED 92 AND 98 DEGREES FAHRENHEIT RESPECTIVELY.
An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Good Retail Practices Violations:

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)
Inspector Observations: FPK27- NUMEROUS FOOD BEING PREPARED ARE STORED ON THE KITCHEN FLOOR [CO] STORE FOOD SIX INCHES ABOVE THE FLOOR

Performance Based Inspection Questions:
N/A

Measured Observations:
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 5/25/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: JAIGANESH SANTHAAM
Manager

Signed On: May 11, 2018