OFFICIAL INSPECTION REPORT

Facility: FA0269660 - 8 ELEMENTS
Site Address: 1781 E CAPITOL EX, SAN JOSE, CA 95121
Inspection Date: 07/10/2019

Program: PR0401101 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 3 - FP14
Owner Name: GREEN FOODS LLC
Inspection Time: 14:00 - 15:10

Inspected By: LAWRENCE DODSON
Inspection Type: FOLLOW-UP INSPECTION
Consent By: JAIGANESH SANTHANAM

GREEN N/A

Comments and Observations

Major Violations
Cited On: 07/03/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 07/10/2019

Cited On: 07/03/2019
K14 - 8 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

Compliance of this violation has been verified on: 07/10/2019

Cited On: 07/03/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 07/10/2019

Minor Violations
N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>walk-in refrigerator</td>
<td>storage</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sanitizer concentration</td>
<td>mechanical dishwasher</td>
<td>50.00 PPM</td>
<td></td>
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</tbody>
</table>

Overall Comments:

Follow up inspection conducted to verify the major violations from the previous inspection on 7/3/19 were corrected.

Professional pest control invoices dated 7/9/19 were provided. Holes in the structure were sealed and self-closing mechanisms installed on the back doors.

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 7/24/2019. 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
[PB] Performance-based Inspection
[PH] Potentially Hazardous Food
[PI] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TH] Time as a Public Health Control

Received By: Jaiganesh Santhanam
Manager
Signed On: July 10, 2019