

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 FA0271259 - CREPEVINE RESTAURANT		Site Address 1100 LINCOLN AV 180, SAN JOSE, CA 95125		Inspection Date 01/14/2025		Placard Color & Score GREEN 87		
Program PR0409554 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUNA TP INC		Inspection Time 12:50 - 14:20			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By ISSA SALAH				FSC ISSA SALAH 10/31/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					
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				S
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		X
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		
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 FA0271259 - CREPEVINE RESTAURANT	Site Address 1100 LINCOLN AV 180, SAN JOSE, CA 95125	Inspection Date 01/14/2025
Program PR0409554 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LUNA TP INC	Inspection Time 12:50 - 14:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures :

Major : Held inside the 3-door prep refrigerator and measured between 50F-55F : sour cream, salsa, cut tomatoes, cooked onions, tzaziki sauce, pooled eggs.

Minor : measured between 42F-49F : all PHFs in the same prep unit (details on measured observation).

Per the manager, the prep unit had some issues in keeping proper holding temperatures, and was serviced recently.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs temped at 50 and above were VC&D by employees, the rest of the PHFs were relocated to a different refrigeration unit. Manager stated they will get the unit repaired before using it.

Minor Violations

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: Mold like substance accumulated inside the ice machine.

[CA] Clean ad sanitize routinely to prevent buildup.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature inside the 3-door prep refrigerator by the cookline was measured at 48F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RAW CHICKEN	WALK IN	39.00 Fahrenheit	
RAW CHICKEN	COLD HOLDING DRAWER	44.00 Fahrenheit	
SOUP	HOT HOLDING	150.00 Fahrenheit	
COOKED ONIONS	PREP REFRIGERATOR	51.00 Fahrenheit	
SALSA	PREP REFRIGERATOR	41.00 Fahrenheit	
CHEESE	PREP REFRIGERATOR	49.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
POOLED EGGS	PREP REFRIGERATOR	50.00 Fahrenheit	
MILK	PREP REFRIGERATOR	48.00 Fahrenheit	
CUT TOMATOES	PREP REFRIGERATOR	52.00 Fahrenheit	
RAW SHELLED EGGS	COLD HOLDING DRAWER	44.00 Fahrenheit	
TZAZIKI SAUCE	PREP REFRIGERATOR	53.00 Fahrenheit	
WATER	HAND SINKS	100.00 Fahrenheit	
CREPE BATTER	PREP REFRIGERATOR	44.00 Fahrenheit	
RAW FISH	COLD HOLDING DRAWER	45.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
SALSA	PREP REFRIGERATOR	53.00 Fahrenheit	
EGGPLANTS	COLD HOLDING DRAWER	45.00 Fahrenheit	
MILK	WALK IN	39.00 Fahrenheit	
COOKED POTATOES	HOT HOLDING	145.00 Fahrenheit	
GROUND PORK	COLD HOLDING DRAWER	42.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0271259 - CREPEVINE RESTAURANT	Site Address 1100 LINCOLN AV 180, SAN JOSE, CA 95125	Inspection Date 01/14/2025
Program PR0409554 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LUNA TP INC	Inspection Time 12:50 - 14:20

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 **1/28/2025**. 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: ISSA SALAH
Manager

Signed On: January 14, 2025