

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 FA0211530 - ATHENA GRILL GA LLC		Site Address 1505 SPACE PARK DR, SANTA CLARA, CA 95054		Inspection Date 09/02/2025	
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ATHENA GRILL GA LLC		Inspection Time 12:45 - 14:50
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By LORENA DIAZ	FSC Lorena Diaz 7/26/2027		

Placard Color & Score GREEN 91

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	X			
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Falafel and cut fruit in ice bath measured to be 46F and 44F. Containers of these PHFs observed to be not submerged enough in ice. Other items in ice bath measured to be below 41F (see measured observations).*

[CA] *Keep sides containers of PHFs submerged in ice bath to ensure PHFs are 41F and below.*

[COS] *Both items were placed deeper into ice bath.*

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: *2 door walk in gasket in back most room and the produce cooler gasket in middle storage. [CA] Repair gasket and maintain in good condition.*

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: *Back door observed to have gap between door and frame. [CA] Close and seal any gaps to prevent entry of pests.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Floors in back kitchen area missing cove basing. [CA] Provide cove basing around areas where food is stored and prepared.*

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Pasta	3 door cooler by dishwasher	41.00 Fahrenheit	
Chicken skewer	off of grill	167.00 Fahrenheit	
Yogurt sauce	Front service line prep cooler	38.00 Fahrenheit	
Falafel	Back cookline ice bath	44.00 Fahrenheit	
Moussaka Filling	3 door cooler by dishwasher	50.00 Fahrenheit	Made about 2-3 hours ago for assembling mousaka per chef
Chlorine	3-comp sink	50.00 Fahrenheit	
Raw beef	2 door upright cooler in middle of dry storage	40.00 Fahrenheit	
Grilled steak	Front service line prep cooler	40.00 Fahrenheit	
Cut melon	1 door cooler between back area and front area	41.00 Fahrenheit	
Cooked vegetables	On countertop	173.00 Fahrenheit	Per employee he portioning mousaka and shall then portion vegetables. Both items were just pulled from oven in the last 30 minutes.
Cut melon	Front service line ice bath	46.00 Fahrenheit	
Salmon skewer	Drawer under grill	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Octopus	1 door cooler between back area and front area	41.00 Fahrenheit	
Pudding	Back 2 door upright cooler	40.00 Fahrenheit	
Rice	Hot water bath on back griddle	139.00 Fahrenheit	
Soup	in hot water bath by grill	180.00 Fahrenheit	
Moussaka	3 door cooler by dishwasher	41.00 Fahrenheit	
Bean soup	Next to stove on back cookline	173.00 Fahrenheit	Per operator in about 1 hour he will portion into small container and place in 3 door upright cooler
Raw lamb	2 door upright cooler in middle of dry storage	40.00 Fahrenheit	
Chicken skewer	1 door upright cooler between back and front area	41.00 Fahrenheit	
Cut tomatoes	Back cookline ice bath	41.00 Fahrenheit	
Cut tomatoes	Front service line prep cooler	51.00 Fahrenheit	Per employee chopped within the last 15 minutes
Olive sauce	Front service line ice bath	39.00 Fahrenheit	
Chlorine	sanitizer bucket	100.00 Fahrenheit	
Cream cheese	Back 2 door upright cooler	39.00 Fahrenheit	

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 **9/16/2025**. 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.

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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: Lorena Diaz
Manager

Signed On: September 02, 2025