

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 09/16/2026		Placard Color & Score YELLOW 65		
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ATHENA GRILL GA LLC		Inspection Time 12:15 - 14:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By TAKI KATSOULIS				FSC Lorena Diaz 05/21/2031

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		X			
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding		X		X			
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						S
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	X	
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	X	
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	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

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

Inspector Observations: The following items were measured:

-Roasted veggies on countertop: 112F

-Lasagna on countertop: 110F

As per cook, the items were cooked an hour ago and will be used for service as orders come through.

The following items were measured:

-Cut tomatoes on cart in ice bath: 45F

-Falafel on cart in ice bath: 50F

-Cut tomatoes in prep cooler: 45F

-Cheese in prep cooler: 50F

-Dressing in prep cooler: 50F

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

Ensure ice baths have enough ice water to surround sides of PHF containers to effectively hold foods.

[COS] Cook placed roasted veggies and lasagna in oven to reheat and keep at hot holding temperature. Cook placed cut tomatoes, cheese, and dressing in an ice bath to ensure proper cold holding temperature is met.

Cut tomatoes and falafel in ice bath were placed deeper into ice bath.

****REPEAT VIOLATION****

Follow-up By
09/23/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: MAJOR:

Grilled mushrooms measured to be 81F per operator mushrooms were cooked about 2 hours prior.

MINOR:

Measured cooling rice at 110F in reach in refrigerator observed to be in deep metal tray. Cook stated that rice was cooked 1 hour prior.

Soup in plastic container observed to be on counter top next to handwash sink measuring 135F. Per employee soup was cooked about 45 minutes prior and is going to be cooled down on countertop.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Cook placed rice and soup in an ice bath to speed up the cooling process.

Mushrooms were placed on ice and immediately cooled to below 70F.

Follow-up By
09/23/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Rice in water bath on stove measured to be 109F. Per operator rice is currently being beheld and had been placed there 1 hour prior.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. Ensure PHFs are reheated to 165F prior to being held.

[COS] Operator turned up water bath to boiling to reheat rice all the way to 165F.

Follow-up By
09/23/2026

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: *Observed handwashing sink lacked warm water.*

[CA] *Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed shelves with grime build up.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Can opening observed to have grime build up on cutter area. [CA] Keep equipment clean and sanitize in good repair.*

Gaskets for 3-door upright cooler observed to be fraying. [CA] Repair gaskets

Prep cooler door observed to have loose seal for doors. When one door closes, other door observed to open. [CA] Repair door and ensure cooler doors have tight seal.

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

Inspector Observations: *Measured chlorine solution in sanitizer bucket at 0ppm.*

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

[COS] *Dishwasher replaced sanitizer solution and tested solution to ensure appropriate concentration.*

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

Inspector Observations: *Observed slight deterioration in ceilings, walls, and floors.*

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage. Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Lasagna	3 door refrigerator	41.00 Fahrenheit	
Cut tomatoes	Ice bath on cart	45.00 Fahrenheit	
Lamb comp	3 door refrigerator	41.00 Fahrenheit	
Chlorine	Dishwasher	100.00 PPM	
Milk	Prep cooler reach in	40.00 Fahrenheit	
Chlorine solution	Sanitizer bucket	0.00 PPM	
Beef	On grill	162.00 Fahrenheit	
Yogurt dressing	Prep cooler reach in	39.00 Fahrenheit	
Raw Shrimp	Reach in cooler	41.00 Fahrenheit	
Beef	Reach in cooler	41.00 Fahrenheit	

Overall Comments:

Note: *Inspection was conducted and written by Jasmine Lopez.*

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 **9/30/2026**. 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: Taki K.
Owner

Signed On: September 16, 2026