

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 FA0205430 - WILLOW ST WOOD FIRED PIZZA		Site Address 1072 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 09/17/2025		Placard Color & Score RED 75		
Program PR0305190 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RATHMANN, EDWARD		Inspection Time 16:50 - 19:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By IAN (FOH M) & FRANCISCO (GM) & HISSAM (PO-PHONE)				FSC Francisco Avila 3/20/27

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						S
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						S
K07	Proper hot and cold holding temperatures		X		X			N
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					N

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	X	
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		
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: Major:

1. Measured container of bacon holding at 53F in 1 door reach in for more than 4 hours.
2. Measured container of shredded cheese and goat cheese holding between 50F - 58F in 2 door cold top and 3 door reach in at cooks line for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate shredded cheese and goat cheese to another refrigeration unit and discard of bacon in trash bin.

Minor:

1. Measured the following PHFs holding between 44F - 46F in 2 door reach in and 3 door reach in at cooks line for less than 4 hours: shredded cheese and chicken tenders.
2. Measured the following PHFs holding between 46F - 47F in walk-in-cooler: penne pasta, fettuccines pasta, rigatoni pasta and spiral pasta.

Per operator, all PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Major:

1. Found LIVE cockroaches in the following areas: found approximately 8 LIVE cockroach under prewash station where cap is located at wall of warewash area and found rodent droppings under warewash sink.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Priscilla Mark.

4. The person in charge during inspection, Phil, has been informed that the facility must close immediately.

[CA] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor:

1. Found 1 DEAD cockroach on the floor near the soda boxes and found rodents more rodent dropping along back door leading to small storage area and upstarts near water heater. [CA] Eliminate all evidence of DEAD cockroaches. Clean and sanitize all effected areas. Provide approved pest control services.
2. Found several flies near the prep area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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: 1. Found black/brown/red like substance on white interior panel of ice machine.

2. Found white like substance on interior of soda nozzle at bar area.

[CA] Routinely clean.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found boxes off floor stored on floor in prep area and in the storage room where soda boxes located. Observed green crates used to elevate food items off the floor near ice machine. [CA] Food shall be stored a minimum of 6 inches off the floor and discontinue using green crates to elevate food item off the floor.

Follow-up By
09/22/2025

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: 1. Found damaged lid for 2 door cold top located near office area. Found lid dislodge. [CA] Repair or replace.

2. Found ice build up in 2 door reach in freezer. Was difficult to open 2 door reach in freezer. [CA] Eliminate ice build up. Ensure unit functioning properly.

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: Found food accumulated on the floor under shelving and refrigeration unit. [CA] Routinely clean.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/2-comp prep/2-comp bar	120.00 Fahrenheit	
pepperoni	2 door cold top	41.00 Fahrenheit	
sliced tomato	3 door cold top	39.00 Fahrenheit	
penne, fettuccine, rigatoni & spiral pasta	walk-in	46.00 Fahrenheit	between 46F - 47F
shredded cheese	2 door reach in	44.00 Fahrenheit	
meat	2 door reach in freezer	17.00 Fahrenheit	
pepperoni	walk-in	41.00 Fahrenheit	
seared chicken	walk-in	61.00 Fahrenheit	between 61F - 68F, process of cooling
shredded cheese	2 door cold top/3 door reach in	53.00 Fahrenheit	between 53F - 58F for less than 4 hours. COS-relocate
shredded cheese	2 door cold top/reach in (near office)	41.00 Fahrenheit	
chlorine	dish machine (warewash area & bar)	50.00 PPM	
chicken tenders	3 door reach in	46.00 Fahrenheit	
raw shrimp	3 door cold top	59.00 Fahrenheit	diligent prep
bacon	2 door reach in	53.00 Fahrenheit	for more than 4 hours. COS- VC&D
cake	1 door upright freezer	10.10 Fahrenheit	
cooked mushroom	3 door cold top	38.00 Fahrenheit	
cooked chicken	walk-in	52.00 Fahrenheit	process of cooling
warm water	handsink (front, warewash, prep (office area), bar & 2RR)	100.00 Fahrenheit	
beverage	6 door reach in (bar)	41.00 Fahrenheit	
raw chicken	2 door under drawer	41.00 Fahrenheit	
patty	2 door under drawer	41.00 Fahrenheit	
beverage	walk-in (back near office)	40.00 Fahrenheit	
sausage	2 door cold top	41.00 Fahrenheit	
goat cheese	2 door reach in	50.00 Fahrenheit	between 50F - 52F for less than 4 hours. COS-relocate

Overall Comments:

Inspection conducted in conjunction to CO0157714.

Facility is hereby closed due to evidence of a pest/vermin infestation.

Facility is to immediately cease and desist all operations.

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

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Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Once the above is corrected, submit the completed item to: helen.dinh@deh.sccgov.org and contact the main office at 408/918-3400 to schedule the follow-up inspection.

****Subsequent follow-up inspection after first follow-up shall be billed \$298/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.**

****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.****

CLOSURE / PERMIT SUSPENSION NOTICE

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 10/1/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Ian McDonald
Front Of House Manager
Signed On: September 17, 2025