

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 07/30/2025		Placard Color & Score GREEN 86		
Program PR0409554 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUNA TP INC		Inspection Time 10:50 - 12:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ISSA (M)				FSC Issa Salah 10/31/28

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						

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	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	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 the following PHFs holding between 50F - 65F in 3 door cold top/reach in (right) at cooks line for less than 4 hours: shredded cheese, shell eggs, diced tomatoes and sour cream.
2. Measured container of sliced sausage holding at 50F in 2 door under drawer at cooks line for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocated PHFs to another refrigeration unit and add ice to existing unit. [SA] Operator may opt to use time as a public health control (TPHC).

Minor:

1. Measured the following PHFs holding between 43F - 47F in 2 door under drawer at cooks line: raw shrimp, raw beef, cooked mushroom, salmon and diced ham.
 2. Measured container of diced ham holding at 47F in walk-in-cooler.
 3. Measured the following PHFs holding between 43F - 47F in 3 door cold top/inserts (left) at cooks line: pooled eggs, shredded cheese, sliced cheese, tuna and sliced tomatoes.
- Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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: Measured ambient air temperature of 3 door cold top/reach in (right) at cooks line. [CA] Repair refrigeration unit to maintain all cold PHFs held at or below 41F. [COS] Operator directed to add ice in unit as a temporary means and relocate PHFs to another refrigeration unit. [SA] Operator may opt to use TPHC for food items in this unit until repair is made.

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

Inspector Observations: Measured 0ppm chlorine for sani buckets at cooks line. [CA] Maintain chlorine concentration at 100ppm for sanitizer buckets.

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: 1. Found 4 loose CO2 tank near beverage box in back area. [CA] Secure CO2 tank to rigid structure to prevent any accidental discharge.
2. Found damaged ceiling near walk-way to restroom. Per operator, in process of repair. [CA] Repair/replace ceiling.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
ambient	3 door reach in (right)	60.00 Fahrenheit	SA-relocate all PHFs. [COS] Add ice to unit
warm water	handsink (prep, bar & 2RR)	100.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
pooled eggs	counter	44.00 Fahrenheit	diligent prep
hot water	warewash (3-comp)/3-comp prep sink/1-comp	120.00 Fahrenheit	
soups	warmer	184.00 Fahrenheit	
pasta	walk-in	41.00 Fahrenheit	
fries	2 door upright freezer	0.20 Fahrenheit	
raw chicken	2 door under drawer	40.00 Fahrenheit	
salmon	walk-in	39.00 Fahrenheit	
cooked mushroom	2 door under drawer	43.00 Fahrenheit	
tuna	3 door cold top (left)	45.00 Fahrenheit	
chicken	grill	179.00 Fahrenheit	process of cooking
beverage	2 door reach in (bar)	41.00 Fahrenheit	
potatos	flat top	174.00 Fahrenheit	process of cooking
sour cream	3 door cold top (left)	50.00 Fahrenheit	for less than 4 hours. COS- relocate
pooled eggs	cold insert	47.00 Fahrenheit	
raw beef	2 door under drawer	44.00 Fahrenheit	
beverage	3 door reach in (bar)	40.00 Fahrenheit	
shell eggs	3 door reach in	41.00 Fahrenheit	
patty	2 door under drawer (right)	41.00 Fahrenheit	
shredded cheddar cheese	3 door cold top (right)	47.00 Fahrenheit	
ambient	1 door upright freezer	-2.00 Fahrenheit	
ambient	3 door reach in (left)	40.00 Fahrenheit	
raw chicken	walk-in	39.00 Fahrenheit	
chlorine	sani bucket	0.00 PPM	COS-final reading at 100ppm
shredded cheese	3 door cold top (left)	45.00 Fahrenheit	
raw shrimp	2 door under drawer	47.00 Fahrenheit	
beans	3 comp prep sink	133.00 Fahrenheit	process of cooling, under ice bath
shell eggs	3 door reach in (right)	60.00 Fahrenheit	between 60F - 65F, for less than 4 hours. COS-relocate
sausage	3 door reach in	28.00 Fahrenheit	
sliced cheese	3 door cold top (left)	45.00 Fahrenheit	
shredded cheese	3 door cold top (right)	55.00 Fahrenheit	for less than 4 hours. COS- operator directed to relocate, add ice. SA-May opted to use time as a public health control (TPHC). Discard after 4 hours
fries	1 door reach in freezer	16.30 Fahrenheit	
diced ham	2 door under drawer	45.00 Fahrenheit	
raw chicken	2 door under drawer (right)	41.00 Fahrenheit	
diced tomato	3 door cold top (right)	56.00 Fahrenheit	for less than 4 hours. COS-add ice
sauage	2 door under drawer	50.00 Fahrenheit	for less than 4 hours. COS-relocate
sliced cheese	2 door under drawer	44.00 Fahrenheit	
pooled eggs	cold insert	47.00 Fahrenheit	
salmon	2 door under drawer	44.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0157401.

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 **8/13/2025**. 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: Issa Salah
Manager
Signed On: July 30, 2025