

**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**

<b>Facility</b> FA0273187 - WILLARD HICKS		<b>Site Address</b> 280 E CAMPBELL AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 08/13/2025	
<b>Program</b> PR0413071 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> NO NAME GRILL, LP		<b>Inspection Time</b> 11:15 - 13:00
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ABBY	<b>FSC</b> Ignacio Hernandez 03/23/2028		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>87</b>
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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				N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
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						S
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		X
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		

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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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Some food handler training certificates are expired.**

**[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee handled raw beef with gloved hands, removed gloves, and donned on new gloves prior to washing hands. No direct contamination observed.**

**[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: TPHC marking stated 11 - 4:30 pm on prep table. Per Staff, it is for fries, onion, and cornbread.**

**Note: stated food items above were not prepared yet and was still cold held.**

**[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit. Written procedures shall be maintained on site and available for review.**

**[COS]: Staff re-wrote time marking to meet 4 hour time limit. Discussed proper TPHC procedures with Chef.**

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: \*REPEAT VIOLATION**

**1. All the lids for the prep line coolers in disrepair.**

**[CA]: Repair lids and maintain in good condition.**

**2. Ice buildup around the condenser fans of the walk in cooler.**

**[CA]: Remove ice build up. Assess/repair walk in cooler as needed.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: 1. Utensils stored in stagnant water.**

**2. On flat top grill, utensils stored in water that measured at 100F.**

**[CA]: Utensils shall be stored in the following manner:**

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

Item	Location	Measurement	Comments
whipped cream	2 door under counter cooler	39.00 Fahrenheit	
mayonnaise	prep line cooler 1	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
Chlorine sanitizer	dish machine at bar area	50.00 PPM	
ambient temp	bar cooler 2	37.00 Fahrenheit	
sword fish	walk in cooler	38.00 Fahrenheit	
seasoned raw tuna	prep line cooler 4	40.00 Fahrenheit	
water	3 comp sink bar area	120.00 Fahrenheit	
beef	hot holding on flat top grill	150.00 Fahrenheit	
raw fish	prep line cooler	39.00 Fahrenheit	
raw tuna	prep line cooler 4	40.00 Fahrenheit	
raw beef	prep line cooler 3	40.00 Fahrenheit	
water	2 comp prep sink	121.00 Fahrenheit	
demi glaze for steak (contains beef stock)	stove top	172.00 Fahrenheit	final reheating temp
pasta	prep line cooler 2	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
chicken	prep line cooler 1	41.00 Fahrenheit	
raw shell egg	bar cooler 3	39.00 Fahrenheit	
raw shell egg	walk in cooler	43.00 Fahrenheit	
gravy	steam table	149.00 Fahrenheit	
half and half	prep line cooler 2	38.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at dessert prep area	200.00 PPM	
Chlorine sanitizer	dish machine	50.00 PPM	
fries	walk in cooler	41.00 Fahrenheit	
ambient temp	bar cooler 1	40.00 Fahrenheit	

## Overall Comments:

*Discussed the following:*

*-proper thawing of vacuum packaged raw fish with Chef*

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 **8/27/2025**. 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




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**Received By:** Ignacio Hernandez  
 Chef  
**Signed On:** August 13, 2025