

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 09/22/2026
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ATHENA GRILL GA LLC	Inspection Time 13:00 - 14:00
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By LORENA DIAZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/16/2026

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

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/16/2026

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

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/16/2026

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

Compliance of this violation has been verified on: 09/22/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major violations for holding temperature, cooling, and reheating.

Upon inspection:

-Soup being reheated on stove measured to 181F

-Per operator all foods to be hot held in hot water bath shall be reheated by oven or water bath prior to being placed into bath.

-Ice bath next to cookline measured to have:

-Cut tomatoes at 39F

-Feta cheese at 41F

Cookline prep cooler measured to have:

-Yogurt sauce at 36F

-Cut tomatoes at 37F

-Cut fruit at 36F

Large tray of rice observed on counter measuring 187F. Per chef rice was just removed from oven and will be decanted into small containers and placed into ice bath shortly for cooling.

3 door reach in observed to have the following cooling foods measuring:

-Moussaka at 120F. Per operator made 35 minutes prior

-Red sauce at 82F. Per operator made about 1 hour prior

-Cheese spinach filo pastry at 44F. Per operator made about 3 hour prior.

These items observed to be uncovered in thin trays

Major violations have been corrected. Continue to work on other violations from routine inspection report.

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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 **10/6/2026**. 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.

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 22, 2026