

# 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 FA0273187 - WILLARD HICKS		Site Address 280 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 06/03/2026	
Program PR0413071 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NO NAME GRILL, LP		Inspection Time 14:00 - 16:00
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By MARTHA	FSC Ante Marcelino 03/23/2028		

Placard Color & Score
<b>RED</b>
<b>57</b>

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						S
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records		X		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				N
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	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		X
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: 1. Multiple Potentially Hazardous Food in the middle prep line cooler measured between 56F - 64F. Chef stated food items were placed in the unit since yesterday. Ambient temperature of unit measured at 63F. Prep line unit's lid was not being used.**

Follow-up By  
06/08/2026

**2. Fish sauce with heavy cream stored on prep counter measured at 104F for approximately 3 hours.**

**[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above.**

**[COS]: Food items in the prep line unit was voluntarily discarded via trash.**

**[SA]: Fish sauce was time marked to be discarded on the 4th hour after it was removed from temperature control. Time As A Public Health Control (TPHC) guidance procedure provided.**

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: \*REPEAT VIOLATION\***

**Fries on tray line under Time As A Public Health Control measured at 73F, cooked approximately 3 hours prior to measurement.**

Follow-up By  
06/08/2026

**[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]: Chef time marked to be discarded on the 4th hour after it was removed from temperature control.**

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

**Inspector Observations: 1. Observed live cockroaches in the following areas:**

- 1 adult on floor underneath clean dish rack
- 1 adult on floor underneath prep table next to upright dish machine
- 2 nymphs on floor at service station

Follow-up By  
06/08/2026

**Observed 1 dead adult cockroach underneath 3 comp sink**

**No pest control report provided.**

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Anjani S.**

**4. Notification: The person in charge during inspection, Ante M., 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 Violations

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Multiple food handler training certificates observed 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.**

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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: \*COMPLY BY DATE 06/08/26\* 1. Upright dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing at the time.**

**[CA]: Mechanical dish machine shall be able to dispense of 50 ppm of Chlorine. Discontinue use of unit until it is properly working.**

**[SA]: Use available 3 comp sink with 200 ppm of Quat sanitizer. Ensure dishes are submerged in sanitizer for at least 1 minute then properly air diried.**

**2. Accumulation of food residue on the interior surface of beverage spray at bar (middle spray).**

**[CA]: Remove, clean, and sanitize nozzles. Nozzles should be maintained clean regularly to prevent the accumulation of residues**

**3. Accumulation of grime on the interior surface of ice machine. No direct contamination.**

**[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.**

Follow-up By  
06/08/2026

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: PIC stated they started serving raw oysters but shell stock tags were not provided upon request.**

**[CA]: Shell stock tags must be maintained and available onsite for 90 days. Ensure all shellstock tags are kept in chronological order for 90 days after the harvest date.**

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

**Inspector Observations: Open bags of food stored in dry storage area.**

**[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.**

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: Middle prep line cooler's ambient temperature measured at 63F.**

**[CA]: All cooling units shall be able to cold hold PHFs at 41F or below. Repair/adjust/assess as needed.**

**Discontinue use for PHFs until it is working properly.**

Follow-up By  
06/08/2026

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: Utensils and scoops stored in hot water measured below 135F.**

**[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.**

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: Holes on cove base/tiles observed underneath 3 comp sink and under clean dish rack.**

**[CA]: Seal holes and gaps. Close all gaps greater than 1/4 of an inch to prevent entry of vermin.**

Follow-up By  
06/08/2026

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

**Inspector Observations: Yellow/brown discoloration and peeling ceiling panel closest to charcoal grill/above 2 door freezer.**

**[CA]: Clean/replace ceiling panel.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink bar	120.00 Fahrenheit	
raw beef	prep line cooler 3	40.00 Fahrenheit	
chicken wings	deep fryer	172.00 Fahrenheit	final cooking temp
elbow macaroni	prep line cooler 2 (middle)	58.00 Fahrenheit	-cooked rice: 56F - 59F -heavy cream: 57F -mushroom: 60F -pancetta: 61F -sundried tomatoes: 60F -cooked vegetables: 60F - 64F -cooked potatoes: 62F
rice	rice cooker	179.00 Fahrenheit	
water	2 comp pre sink	120.00 Fahrenheit	
raw tuna	prep line cooler 3	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
raw shell egg	bar cooler	40.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
chlorine sanitizer	dish machine bar	50.00 PPM	
cheese sauce	hot holding on flat top grill	140.00 Fahrenheit	
dairy sauce	prep line cooler 4	38.00 Fahrenheit	
garlic with oil	prep line cooler 1	41.00 Fahrenheit	
cooked zucchini	prep line cooler 4	41.00 Fahrenheit	
steamed potato	steam table	156.00 Fahrenheit	
mashed potatoes	steam table	152.00 Fahrenheit	
short rib	hot holding on stove top	140.00 Fahrenheit	
chicken wings	prep line cooler 1	40.00 Fahrenheit	
pepper corn soup	steam table	142.00 Fahrenheit	
onion soup	hot holding flat top grill	138.00 Fahrenheit	
raw beef	walk in cooler	41.00 Fahrenheit	
raw salmon	walk in cooler	41.00 Fahrenheit	

## Overall Comments:

**Facility is ordered closed due to evidence of a 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.**

**Facility shall:**

**- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.**

**- Eradicate all live and dead cockroaches from the facility.**

**- Clean and sanitize the affected area(s) and equipment.**

**- Dispose of all food items that have been adulterated/contaminated.**

**- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**

**- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)**

**- Eliminate food and water sources inside and outside the facility.**

**- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).**

**- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).**

**- Facility is to remain closed until vermin infestation is completely abated.**

**- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.**

**-Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408) 918-3400 or email at DEHWEB@deh.sccgov.org to schedule a follow up inspection.**

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**- 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 red placard. 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. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**\*\* A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective.**

## 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 **6/17/2026**. 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.

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




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**Received By:** Ante Marcelic  
Manager

**Signed On:** June 03, 2026