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

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OFFICIAL INSPECTION REPORT

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Facility FA0271817 - OPA WILLOW GLEN LP	Site Address 1100 LINCOLN	AV 101, SAN JOSE, CA 95125	Inspection Date 10/17/2023
Program PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EN	IPLOYEES RC 3 - FP14	Owner Name OPA WILLOW GLEN, LP	Inspection Time 13:50 - 15:10
K48 Plan review	-		
K49 Permits available			
к58 Placard properly displayed/posted			
	0		
	Comments and	Observations	
Major Violations	hanne 11007 (110000 110000		
K07 - 8 Points - Improper hot and cold holding tempera			
Inspector Observations: The refrigerator at the Discontinue use of the unit until it is able to he	-		
K14 - 8 Points - Food contact surfaces unclean and uns 114109, 114111, 114113, 114115(a,b,d), 114117, 14125		14099.1, 114099.4, 114099.6, 114101, 114105,	
Inspector Observations: Observed the inside of pink and black. [CA] Thoroughly clean and s that it can be cleaned and sanitized.		-	
Minor Violations			
K01 - 3 Points - Inadequate demonstration of knowledg	e; food manager certification		
Inspector Observations: No food safety certific restaurant.	cate available in facility. [C.	A] Please have the FSC available in the	
K29 - 2 Points - Toxic substantances improperly identifi	ed, stored, used; 114254, 11425	54.1, 114254.2	
Inspector Observations: Observed spray bottle bottle with the contents.	es with cleaning solutions	to not be labeled. [CA] Label each spray	
K30 - 2 Points - Food storage containers are not identif	ïed; 114047, 114049, 114051, 1	14053, 114055, 114067(h), 114069 (b)	
Inspector Observations: Observed the bulk for contents.	od bins to not all be labeled	d. [CA] Label the bulk food bins with the	
K34 - 2 Points - Warewashing facilities: not installed or 114101.1, 114101.2, 114103, 114107, 114125	maintained; no test strips; 1140	67(f,g), 114099, 114099.3, 114099.5, 114101(a),
Inspector Observations: Observed the warewa warewash sink sanitizer is to be 100ppm chlor			e
K39 - 2 Points - Thermometers missing or inaccurate; 1	114157, 114159		
Inspector Observations: Observed no thermon [CA] Each refrigerator must have a thermomet			
K40 - 2 Points - Wiping cloths: improperly used and sto	red; 114135, 114185.1 114185.3	3(d,e)	
Inspector Observations: Observed used wiping sanitizer between each use.	g towels on table tops. [CA	The used wiping towels are to be in	
K45 - 2 Points - Floor, walls, ceilings: not built, not mair	ntained, not clean; 114143(d), 11	14266, 114268, 114268.1, 114271, 114272	
Inspector Observations: Observed the bar floo floor sinks.	or sink to have a buildup of	mold-mildew. [CA] Thoroughly clean the	e

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0271817 - OPA WILLOW GLEN	I P Site Address	AV 101, SAN JOSE, CA 95	Inspection Date 10/17/2023		
Program	D SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name OPA WILLOW GL	Inspection Time 13:50 - 15:10		
leasured Observations					
Item	Location	Measurement	<u>Comments</u>		
cut lettuce	salad unit	38.00 Fahrenheit			
quat	bar sink	0.00 PPM			
water	dish sink	120.00 Fahrenheit			
meatball	prep unit	38.00 Fahrenheit			
meat	walk in	37.00 Fahrenheit			
chlorine	dish machine	100.00 PPM			
sauce made here	refrigerator in wait station area	60.00 Fahrenheit			
cheese	cookline unit	41.00 Fahrenheit			
marachino cherries	refrigerator in wait station area	57.00 Fahrenheit			

Overall Comments:

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 <u>10/31/2023</u>. 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

atthis

Received By:

Signed On:

October 17, 2023