

# 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 12/04/2024	
Program PR0413071 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NO NAME GRILL, LP		Inspection Time 13:45 - 15:25
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By TINA	FSC Ignacio Hernandez 03/23/2028		

Placard Color & Score
<b>GREEN</b>
<b>85</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						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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records					X		N
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		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		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0273187 - WILLARD HICKS	<b>Site Address</b> 280 E CAMPBELL AV, CAMPBELL, CA 95008	<b>Inspection Date</b> 12/04/2024
<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> 13:45 - 15:25
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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:** *-At the cook line, without temperature control, beef measured at 100F. Chef stated it was cooked approximately .5 hours prior to measurement and is under Time As A Public Health Control (TPHC). No time markings or procedures observed.*

*-At the cook line, without temperature control, fries measured at 72F. Chef stated it was cooked approximately 3 hours prior to measurement and is under TPHC. No time markings or procedures observed.*

*-At the prep line cooler 3 in front of the grill, cooked mushroom (stored in a plastic insert) measured at 45F Chef stated food has been in the prep line cooler since last night.*

**[CA]:** *Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above at all times. TPHC guideline procedures provided.*

**[COS]:** *Items that have been out of temperature control for less than 4 hours were time marked to be discarded on the 4th hour after it was removed from temperature control. Mushroom voluntarily discarded by Chef.*

### Minor Violations

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

**[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.*

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

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

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:** *Scoop handles in dry food bulk containers in direct contact with food.*

**[CA]:** *Scoops which are stored in food containers for portioning shall always be stored in a manner which prevents the handle of the scoop from coming into direct contact with food*

### Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0273187 - WILLARD HICKS	<b>Site Address</b> 280 E CAMPBELL AV, CAMPBELL, CA 95008	<b>Inspection Date</b> 12/04/2024
<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> 13:45 - 15:25

## Measured Observations

Item	Location	Measurement	Comments
whole potatoes	steam table	163.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	hand sink near cook line	100.00 Fahrenheit	
onion soup, cheese sauce, short rib	hot holding on flat top grill	153.00 Fahrenheit	153F - 189F
mashed potatoes	steam table	138.00 Fahrenheit	
ribs, cut melons	walk in cooler	40.00 Fahrenheit	40F - 41F
raw beef, raw salmon	prep line cooler	41.00 Fahrenheit	
ambient temp	3 door cooler 3 at bar	38.00 Fahrenheit	
rice, heavy cream, macaroni pasta, scallop	prep line cooler 3	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
ambient temp	2 door freezer	10.60 Fahrenheit	
raw tuna, blue cheese, cooked garlic	prep line cooler 1	39.00 Fahrenheit	39F - 41F
Chlorine sanitizer	dish machine at bar	50.00 PPM	
water	prep sink	120.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
ambient temp	3 door cooler 1 and 2 at bar	36.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	

## Overall Comments:

**Health permit is expiring on 12/31/2024. Failure to renew health permit may subject the facility to enforcement actions including facility closure.**

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 **12/18/2024**. 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:** Ignacio Hernandez  
Head Chef

**Signed On:** December 04, 2024