

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 FA0271817 - OPA WILLOW GLEN LP		Site Address 1100 LINCOLN AV 101, SAN JOSE, CA 95125		Inspection Date 08/09/2022	
Program PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OPA WILLOW GLEN, LP		Inspection Time 11:00 - 11:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ANTE M.			

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/05/2022

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

Compliance of this violation has been verified on: 08/09/2022

Cited On: 08/05/2022

K14 - 8 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

Compliance of this violation has been verified on: 08/09/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Pastacio	Cook line	171.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that violation mentioned on 8/5/22 inspection report has been addressed. Violation has been addressed and found within compliance:

- K11: Proper reheating procedures for hot holding: See measured observations for reheating temperature of Pastacio.

- K14: Food contact surfaces clean, sanitized. All cutting boards have been clean/sanitized.

Continue working on all other violations mentioned on 8/5/22 inspection report.

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 **8/23/2022**. 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: Ante M.
Operations manager

Signed On: August 09, 2022