

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 05/08/2025
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ATHENA GRILL GA LLC	Inspection Time 13:45 - 14:40
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By TAKI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR:

At the front right prep top well cut tomatoes measured at 50F. Per staff, cut tomatoes were placed in the unit approximately 1 hour prior to measurement. Ambient temperature of unit measured at 50F.

MINOR:

At the front right prep top well, tzaziki and feta cheese measured at 46F and 48F respectively. Per staff, food items were placed in the unit approximately 1 hour prior to measurement. Ambient temperature of unit measured at 50F.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: Some PHFs were placed in an ice bath and some PHFs were relocated to other cooling units.

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: Washed and wet plastic containers near dish machine were stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Two flies observed at the back prep line and dish washing area. No direct contamination observed.

[CA]: Eliminate evidence of flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

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: Prep line cooler's ambient temperature measured at 50F.

[CA]: Assess/repair/adjust unit as needed. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs at 41F or below.

Note: Ambient temperature of prep line reach in compartment decreased to 39F but the ambient temperature of prep top wells remained to be 50F or above.

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: Entry doors propped open.

[CA]: Facility shall be fully enclosed at all times to prevent vermin entrance and harborage.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
swordfish	final cooking temp	148.00 Fahrenheit	
swordfish	drawer cooler	40.00 Fahrenheit	
athena dip (garlic, mayonnaise, olive, lemon)	ice bath	41.00 Fahrenheit	comes with swordfish souvlaki wrap
fries	final cooking temp	216.00 Fahrenheit	
athena dip (garlic, mayonnaise, olive, lemon)	2 door reach in	41.00 Fahrenheit	
water	2 comp sink	129.00 Fahrenheit	
water	hand sink at rear prep line	100.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 Fahrenheit	

Overall Comments:

Limited inspection in conjunction with CO0156788.

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 **5/22/2025**. 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
Chef/Manager
Signed On: May 08, 2025