

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 FA0272783 - ONO HAWAIIAN BBQ		Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014		Inspection Date 08/25/2025		Placard Color & Score GREEN 85		
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name APELILA AND J, LLC		Inspection Time 12:30 - 14:10			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JERONIMO				FSC KATTY C. VARELA 10/25/2027

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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the walk-in refrigerator: measured internal temperature of multiple raw meats and macaroni salad to be 43 - 44F.

PIC stated the door had been opening constantly for the lunch rush since 12pm today (approximately 1 hour prior).

Note: a metal probe thermometer measured the refrigerator's ambient temperature to be 41F after it had been left inside with the door closed for 20 minutes.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above, even during busy times.

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: Measured chlorine in the 3-compartment sink to be 0ppm. No active warewashing was occurring.

[CA] Sanitize wares using 100ppm chlorine or 200ppm quaternary ammonia, or per manufacturer directions.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Per PIC, the eggs offered on the menu are runny / undercooked. However, a consumer advisory was not available.

[CA] When offering raw or undercooked animal products, a consumer advisory must be available. Consumer advisory consists of both disclosure AND reminder statements, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

'Disclosure' means a written statement that clearly includes either of the following:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." And/or,**
- (2) Identification of the animal-derived foods marked by an asterisk * denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.**

'Reminder' means a written statement that identifies the animal-derived foods by an asterisk * that denotes a footnote that includes either of the following disclosure statements:

- (1) ""Written information regarding the safety of these food items is available upon request."" And/or,**
- (2) ""Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.""**

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

Inspector Observations: Observed food containers stored directly on the floor inside the walk-in refrigerator and walk-in freezer.

[CA] Store food at least 6 inches above the floor on approved shelving.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of food build-up on refrigerator handles and rice cooker handle.

[CA] Keep surfaces clean.

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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: *Observed two mops were stored with the cleaning part directly in contact with the mop sink.*

[CA] Store mops so that they can air-dry without contaminating surfaces/equipment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHLORINE	SANITIZER BUCKET	100.00 PPM	
RAW MEATS, MACARONI SALAD	WALK-IN REFRIGERATOR	43.00 Fahrenheit	43-44F
WARM WATER	KITCHEN HANDSINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
AMBIENT TEMPERATURE OF WALK-IN REFRIGERATOR	WALK-IN REFRIGERATOR	41.00 Fahrenheit	MEASURED AFTER DOOR WAS CLOSED FOR 20 MINUTES
RICE	RICE WARMER	145.00 Fahrenheit	
RAW BREADED FISH	REACH-DOWN SECTION OF PREP UNIT	37.00 Fahrenheit	
CHICKEN	GRILL, COOKING	190.00 Fahrenheit	
CHLORINE	3-COMPARTMENT SINK	0.00 PPM	
SPAM	PREP INSERT	41.00 Fahrenheit	
MACARONI SALAD	COLD HOLDING INSERT	47.00 Fahrenheit	HELD FOR 2 HOURS 40 MINUTES

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 **9/8/2025**. 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: Jeronimo Mendoza
District Manager
Signed On: August 25, 2025