

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 FA0206163 - ZANOTTO'S WILLOW GLEN-DELI		Site Address 1421 FOXWORTHY AV, SAN JOSE, CA 95118		Inspection Date 11/25/2024		Placard Color & Score YELLOW 78		
Program PR0304664 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZANOTTO'S WILLOW GLEN		Inspection Time 11:10 - 12:40			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By ANA LEPE				FSC ANA LEPE 11/27/2025

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						
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		X			N
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
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						S
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		
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee handled food, then removed his gloves to move a garbage container. Employee then skipped washing his hands before putting on new gloves and continuing to handle food.

Follow-up By
11/26/2024

[CA] Hands shall be properly washed with soap and warm water, then dried with single-use paper towels as required. Proper handwashing must be done before changing gloves, whenever there is a risk of cross-contamination.

[COS] Employee was directed to wash his hands and replace gloves.

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

Inspector Observations: The following Potentially Hazardous Foods were measured at improper holding temperatures :

Major : Gravy held in plastic containers (about 14 containers) inside the walk in refrigerator, were measured between 51F and 58F. PIC stated the gravy was made in a separate kitchen in Milpitas and then delivered to this location, PIC did not provide the location address. Per PIC the gravy was prepared there around 4 in the morning (more than 7h).

Minor : Turkey sandwiches (43-44F) held in the display refrigerator, sliced tomatoes (44F) held in ice bath.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Employees voluntarily condemned and discarded the gravy containers in the garbage disposal.

Follow-up By
11/26/2024

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station by the 3-comp sink was obstructed by garbage bags and boxes .

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Follow-up By
11/26/2024

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water temperature at the 3-comp sink and at the food preparation sink was measured less than 120F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks (100F).

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
SOUP	HOT HOLDING	146.00 Fahrenheit	
GREEN BEANS	WALK IN REFRIGERATOR	41.00 Fahrenheit	
MAC N CHEESE	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
MEATBALLS	DISPLAY REFRIGERATOR	37.00 Fahrenheit	
WATER	2-COMP SINK	108.00 Fahrenheit	
GRAVY	WALK IN REFRIGERATOR	58.00 Fahrenheit	14 CONTAINERS MEASURED BETWEEN 51F AND 58F. VC&D
QUATERNAR AMMONIUM	3-COMP SINK	200.00 PPM	
WATER	HAND SINK	100.00 Fahrenheit	
TURKEY SANDWICH	DISPLAY REFRIGERATOR	43.00 Fahrenheit	
COOKED VEGGIES	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
CHEESE	DISPLAY REFRIGERATOR	37.00 Fahrenheit	
SLICED TOMATOES	ICE BATH	44.00 Fahrenheit	
CHEESE	WALK IN REFRIGERATOR	39.00 Fahrenheit	
CHICKEN SALAD	SELF SERV COOLER	41.00 Fahrenheit	
FETA SALAD	SELF SERV COOLER	38.00 Fahrenheit	
WATER	3-COMP SINK	110.00 Fahrenheit	
SLICED TOMATOES	ICE BATH	41.00 Fahrenheit	
DELI MEAT	WALK IN REFRIGERATOR	39.00 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 12/9/2024. 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: ANA LEPE
MANAGER
Signed On: November 25, 2024