

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 08/23/2024	
Program PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OPA WILLOW GLEN, LP		Inspection Time 12:00 - 14:00
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By JUAN	FSC Not Available		

Placard Color & Score
YELLOW
66

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				N
K05 Hands clean, properly washed; gloves used properly			X				
K06 Adequate handwash facilities supplied, accessible	X						
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						
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					N

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	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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: Heavy mold like accumulation inside ice machine that comes in direct contact with ice.
[CA] Clean and sanitize routinely to prevent buildup

Follow-up By
08/26/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Major : One live cockroach observed below the 3-compartment sink in the warewash area. Observed numerous dead ones below the 3-compartment sink and 1 dead cockroach above the janitorial sink. Per manager facility was serviced last Tuesday (8/20) . Facility is serviced monthly for pest control.
[CA] Monitor glue boards, clean and sanitize areas of dead cockroaches, close open crevices to prevent entrance .
Recommend increasing frequency of pest control service.
[COS] Areas of dead cockroaches were cleaned and sanitized.

Follow-up By
08/26/2024

Minor: Multiple flies observed in the bar area. and above boxed food in the food preparation area.
[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Manager Food Safety Certificate and employees Food Handler Cards are not available for review.
[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee was drinking soda from an open cup and leaving it on top of food prep surface while preparing food.
[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee was switching in between tasks (cutting fruits and unloading clean dishes from dishwasher) while wearing same gloves.
[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

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

Inspector Observations: The following PHFs were measured at improper holding temperatures : Held inside preparation refrigerator, Hummus (46F), babaghanouj (45F), sauce (44F).
[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: Heavy accumulation of grease and food debris in between and below equipments.
[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations: *Ice cream scoop stored inside container in a way that the handle is in direct contact with ice cream.*

[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

Multiple wet wiping clothes stored on counter.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Multiple wet wiping clothes stored on counter.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES	PREP REFRIGERATOR	41.00 Fahrenheit	
WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
QUATERNARY AMMONIUM	3-COMPARTMENT SINK (BAR)	200.00 PPM	
CUT TOMATOES	PREP REFRIGERATOR	41.00 Fahrenheit	
RED SAUCE	WALK IN REFRIGERATOR	40.00 Fahrenheit	
RAW SHRIMP	PREP REFRIGERATOR	39.00 Fahrenheit	
CHEESE	PREP REFRIGERATOR	41.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
MILK	WALK IN REFRIGERATOR	39.00 Fahrenheit	
RAW MEAT	WALK IN REFRIGERATOR	40.00 Fahrenheit	
RAE CHICKEN SKEWERS	PREP REFEIGERATOR	41.00 Fahrenheit	
COOKED MEAT	WALK IN REFRIGERATOR	39.00 Fahrenheit	
CUT TOMATOES	WALK IN REFRIGERATOR	41.00 Fahrenheit	
RICE	HOT HOLDING	140.00 Fahrenheit	
RAW BEEF	PREP REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	

Overall Comments:

CO0155183

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 **9/6/2024**. 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: TONY DUQUE
KITCHEN MANAGER

Signed On: August 23, 2024