

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 FA0260736 - BILLS CAFE		Site Address 5124 STEVENS CREEK BLA, SAN JOSE, CA 95129		Inspection Date 01/08/2025		Placard Color & Score GREEN 86		
Program PR0382246 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BILLS STEVENS CREEK INC		Inspection Time 10:00 - 11:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CLAUDIA ALVAREZ				FSC Claudia Alvarez 3/1/28

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						N
K06	Adequate handwash facilities supplied, accessible	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						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						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	X	
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	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		

OFFICIAL INSPECTION REPORT

Facility FA0260736 - BILLS CAFE		Site Address 5124 STEVENS CREEK BL A, SAN JOSE, CA 95129	Inspection Date 01/08/2025
Program PR0382246 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BILLS STEVENS CREEK INC	Inspection Time 10:00 - 11:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Potentially hazardous foods observed left out of temperature control at the cook line. Raw shell eggs on shelf above of the food prep unit and sliced cheese on top of the food prep unit inserts measured at 58F. [CA] Potentially hazardous foods shall either be cold holding at or below 41F or hot holding at or above 135F. [COS] Employee relocated the food into refrigeration units.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spay bottle used at the cook line are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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

Inspector Observations: 1) Cloth towels used to direct control with cooked chicken held inside walk-in cooler. [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

2) Observed tongs stored on the trash bin by the grill to be reused. [CA] Equipment and utensils shall be stored in a manner and location that is clean and protected from contamination.

[COS] Employee was asked to remove tongs to be properly washed before it was reused to handle food.

3) Pressurized cylinders at the bar are not securely fastened to a rigid structure.[CA]Pressurized cylinders shall be securely fastened to a rigid surface.

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

Inspector Observations: Wiping towels along the cook line are observed used, reused, and stored on prep surfaces. [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 - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0260736 - BILLS CAFE	Site Address 5124 STEVENS CREEK BL A, SAN JOSE, CA 95129	Inspection Date 01/08/2025
Program PR0382246 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BILLS STEVENS CREEK INC	Inspection Time 10:00 - 11:45

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	Three compartment sink	400.00 PPM	
Ground beef	Cooked	170.00 Fahrenheit	
Beans	Hot holding on cook top	139.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	400.00 PPM	
Liquid eggs	Ice bath	38.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Milk	Reach-in cooler - Bar	40.00 Fahrenheit	
Raw beef	Drawer cooler	39.00 Fahrenheit	
cooked chicken	Drawer cooler	40.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ham	Food prep unit insert	41.00 Fahrenheit	
grits	Hot holding	145.00 Fahrenheit	
Salmon	Food prep unit insert	40.00 Fahrenheit	
Turkey	Food prep unit insert	41.00 Fahrenheit	
Raw shell eggs	Reach-in cooler	41.00 Fahrenheit	
Sausage	Food prep unit insert	41.00 Fahrenheit	
Chicken soup	Hot holding	140.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Liquid eggs	Reach-in cooler	40.00 Fahrenheit	
Cooked sausage	Walk-in cooler	40.00 Fahrenheit	
Beef	Hot holding on cook top	140.00 Fahrenheit	
Raw beff patty	Drawer cooler	38.00 Fahrenheit	
Liquid eggs	Food prep unit insert	40.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Mashed potatoes	Drawer cooler	39.00 Fahrenheit	
Diced ham	Food prep unit insert	40.00 Fahrenheit	
Cut tomatoes	Walk-in cooler	39.00 Fahrenheit	
Cheese	On food prep unit	58.00 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 1/22/2025. 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: Claudia Alvarez
Supervisor

Signed On: January 08, 2025