

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 FA0205569 - BILL'S CAFE		Site Address 1115 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 05/19/2025	
Program PR0301374 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BILL & AMALIA INC		Inspection Time 10:15 - 12:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By SOTIRI ZAFIRIS (M) & GABRIEL (C)	FSC Gabriel Zermeno 10/30/28		

Placard Color & Score

GREEN

81

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		X			N
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						
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									X	
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										
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

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

Inspector Observations: Major:

Measured container of sausage holding at 120 at 3 insert warmer at cooks line for less than 4 hours. [CA] Maintain all hot PHFs held at or above 135F. [SA] Operator opted to use time as a public health control (TPHC). Food shall be discarded after 4 hours, time mark provided.

Minor:

1. Measured container of sliced tomato holding at 44F in 1 door cold top at server station.
 2. Measured container of diced sausage and shredded cheese holding at 45F in 3 door cold top at cooks line.
 3. Measured container of shredded cheese holding at 47F in 2 door cold top at cooks line.
 4. Measured container of hollandaise sauce holding at 130F in warmer 3 inserts at cooks line.
- Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: Found several flies in the following areas: near back door exit and near front dining area. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Found 2 bags of raw meat stored over produce in walk-in-cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: 1. Measured chlorine concentration greater than 200ppm for sani buckets throughout food facility. [CA] Maintain chlorine concentration at 100ppm.
2. Found several soiled wiping cloths sitting on cutting boards at cooks line. [CA] When not in use, store wiping cloths in sani bucket.

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. Found a bowl without handles used to dispense bulk spices near cooks line. [CA] Provide scoops with handle for dispensing bulk goods.
2. Found several single use containers being reused to store other food content at cooks line and walk-in-cooler. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.
3. Found one loose CO2 tank at bar area. [CA] Secure CO2 tank to rigid structure to prevent from accidental discharge.

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: Found back door opened at time of inspection. Observed several flies in surrounding areas of opened door. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
chicken soup	warmer 2 insert	143.00 Fahrenheit	
sausage	warmer 3 inserts	120.00 Fahrenheit	for less than 4 hours. [SA] Discard after 4 hours.
lemon soup	warmer 2 insert	152.00 Fahrenheit	
pooled eggs	2 door cold top	41.00 Fahrenheit	
shredded cheese	2 door under drawer	41.00 Fahrenheit	
sausage	3 door cold top	45.00 Fahrenheit	
gravy sauce	warmer 3 inserts	136.00 Fahrenheit	
chorizo	2 door cold top	39.00 Fahrenheit	
chicken	2 door upright freezer	-7.30 Fahrenheit	
sliced ham	3 door cold top	38.00 Fahrenheit	
shredded cheese	2 door cold top	47.00 Fahrenheit	
shredded cheese	1 door cold top	41.00 Fahrenheit	
diced tomato	walk-in	39.00 Fahrenheit	
tuna	3 door cold top	38.00 Fahrenheit	
cooked potato	walk-in	39.00 Fahrenheit	
diced tomato	2 door cold top	41.00 Fahrenheit	
shredded cheese	3 door cold top	41.00 Fahrenheit	
potatoes	flat top	196.00 Fahrenheit	
hash brown	flat top	193.00 Fahrenheit	
hollandaise sauce	warmer 3 inserts	130.00 Fahrenheit	
salmon	2 door cold top	39.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
shredded meat	3 door cold top	41.00 Fahrenheit	
chlorine	sani bucket	200.00 PPM	greater than
whip cream	2 door reach in	39.00 Fahrenheit	
sliced turkey	3 door cold top	38.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
chorizo	walk-in	39.00 Fahrenheit	
beverage	(2x) 3 door reach in bar	37.00 Fahrenheit	between 37F - 40F.
sausage pudding	3 door reach in	40.00 Fahrenheit	
warm water	handsink (3-comp/1-comp/2RR)	100.00 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 **6/2/2025**. 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: Sotiri Zafiris
Manager
Signed On: May 19, 2025