

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 03/13/2023	
Program PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OPA WILLOW GLEN, LP		Inspection Time 13:00 - 14:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By HUMBERTO	FSC HUBERTO CID 2-9-26		

Placard Color & Score
GREEN
87

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						S
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	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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

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: FOUND THAWING BEING DONE AT THE 3 COMPARTMENT WARE WASH SINK. [CA] USE THE FOOD PREPARATION SINK TO THAW. COS

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND THE CUTTING BOARD WITH EXCESSIVE CUTS DEEP ENOUGH TO PREVENT IT FROM BEING PROPERLY CLEANED AND SANITIZED. [CA] REPLACE THE CUTTING BOARD.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND A NON WORKING LIGHT AT THE WALK IN COOLER. [CA] PROVIDE WORKING LIGHTS.

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

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE CUTTING BOARD OF THE SERVICE REFRIGERATOR IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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 THE WET MOPS ON THE FLOOR NEAR THE MOP SINK. [CA] HANG THE MOPS TO AIR DRY.

FOUND EQUIPMENT AND CLUTTER ON THE FLOOR IN THE LIQUOR ROOM UPSTAIRS. [CA] REMOVE CLUTTER AND EQUIPMENT OFF THE FLOOR TO ACCESS THE FLOOR FOR CLEANING.

FOUND A CELL PHONE AND A COUPLE OF JACKETS ON A SHELF NEXT TO FOOD ITEMS IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE WALL NEAR THE WARE WASHER. [CA] REMOVE THE MOLD.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ORANGE JUICE	BAR REFRIGERATOR	39.00 Fahrenheit	
LASAGNA	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MUSSDA	WALK IN COOLER	40.00 Fahrenheit	
SALMON	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HARD BOILD EGGS	WALK IN COOLER	38.00 Fahrenheit	
EGGS	WALK IN COOLER	38.00 Fahrenheit	
RED SAUCE	SERVICE REFRIGERATOR	39.00 Fahrenheit	
BEEF	WALK IN COOLER	39.00 Fahrenheit	
CUT TOMATO	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PANACOTA	REACH IN REFRIGERATOR	41.00 Fahrenheit	
BUTTER SAUCE	HOT HOLDING	149.00 Fahrenheit	
RICE	HOT HOLDING	150.00 Fahrenheit	
CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	
CHEESE	WALK IN COOLER	38.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	38.00 Fahrenheit	
SALAD DRESSING	SERVICE REFRIGERATOR	36.00 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 **3/27/2023**. 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: HUMBERTO CID
MANAGER

Signed On: March 13, 2023