

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 FA0272783 - ONO HAWAIIAN BBQ		Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014		Inspection Date 03/04/2026		Placard Color & Score GREEN 81		
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name APELILA AND J, LLC		Inspection Time 14:00 - 16:15			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By CARLOS				FSC Katty Valera 10/25/2027

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				N
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		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				N
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		
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0272783 - ONO HAWAIIAN BBQ	Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014	Inspection Date 03/04/2026
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name APELILA AND J, LLC	Inspection Time 14:00 - 16:15
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

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 washed hands for less than the required amount of time. [CA] Properly wash hands with soap, warm water for at least 10-15 seconds and dry using single use paper towels as required. [COS] Employee was directed to wash hands for the proper amount of time.

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, 114125(b), 114141

Inspector Observations: Clean, wet plastic and metal containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

REPEAT VIOLATION

Per manager, eggs are cooked to order. Facility does not have a consumer advisory.

[CA] When offering raw or undercooked animal products, a consumer advisory must be available. Consumer advisory consists of both disclosure AND reminder statements, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

'Disclosure' means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." And/or,

(2) Identification of the animal-derived foods marked by an asterisk * denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

'Reminder' means a written statement that identifies the animal-derived foods by an asterisk * that denotes a footnote that includes either of the following disclosure statements:

(1) ""Written information regarding the safety of these food items is available upon request."" And/or,

(2) ""Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.""

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: Raw chicken stored above raw fish in right prep cooler. [CA] All food shall be separated and protected from cross-contamination. Store raw fish above raw chicken.

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

Inspector Observations: Accumulation of grease on hood. Grease is dripping from hood onto floor behind cooking equipment. [CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

Accumulation of water and debris on shelving underneath steam table at cook line.

Accumulation of water on top of bulk food containers from drainboard of prep sink.

Accumulation of debris on shelving throughout prep area.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

OFFICIAL INSPECTION REPORT

Facility FA0272783 - ONO HAWAIIAN BBQ	Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014	Inspection Date 03/04/2026
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name APELILA AND J, LLC	Inspection Time 14:00 - 16:15

Inspector Observations: *Single-use containers for seasonings are re-used to store food (fish seasoning, garlic powder, salt, etc.). [CA] Food containers intended for single use shall not be reused.*

Right prep cooler appears to be leaking. Accumulation of water on bottom shelf. [CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

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: *Scoop handles stored in direct contact with bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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

Inspector Observations: *Accumulation of food debris on floor between and underneath equipment. Accumulation of food debris in floor sinks. [CA] Floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
fish	steam table	145.00 Fahrenheit	
chlorine	wiping cloth bucket	200.00 PPM	
Spam	prep cooler - left	41.00 Fahrenheit	
fish	walk in cooler	38.00 Fahrenheit	
Kalua pork	prep cooler - left	38.00 Fahrenheit	
cooked vegetables	steam table	140.00 Fahrenheit	
bbq chicken	steam table	140.00 Fahrenheit	
chicken	prep cooler - right	41.00 Fahrenheit	
fish	prep cooler - right	38.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
beef	prep cooler - right	40.00 Fahrenheit	
rice	rice warmer	165.00 Fahrenheit	
kalua pork	counter	61.00 Fahrenheit	prep
chicken katsu	deep fryer	145.00 Fahrenheit	for service
macaroni salad	service line	41.00 Fahrenheit	
macaroni salad	walk in cooler	41.00 Fahrenheit	
kalua pork	walk in freezer	28.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
fish	prep cooler - left	28.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine	three compartment sink	100.00 PPM	
chicken	walk in cooler	45.00 Fahrenheit	cooling from prep
chicken	prep cooler - right	40.00 Fahrenheit	

Overall Comments:

Joint inspection w/ G. Gonzalez.

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 **3/18/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0272783 - ONO HAWAIIAN BBQ	Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014	Inspection Date 03/04/2026
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name APELILA AND J, LLC	Inspection Time 14:00 - 16:15

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: Katty
Manager
Signed On: March 04, 2026