

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 FA0205852 - JOHN'S OF WILLOW GLEN		Site Address 1238 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 10/14/2025	
Program PR0300675 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JOHN'S OF WILLOW GLEN IN		Inspection Time 10:10 - 12:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By ANTONIO (C), MARTIN (C) & ALEX (PHONE-ADMIN)	FSC Luis Ochoa 1/22/28		

Placard Color & Score
YELLOW
66

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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				X		X		N
K07	Proper hot and cold holding temperatures		X				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										
K30	Food storage: food storage containers identified								X		
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										
K41	Plumbing approved, installed, in good repair; proper backflow devices								X		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Lacking soap at the ONLY hand wash station at service line and bar area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator restocked.
2. Found ONLY hand wash station lacking single use paper towel at back prep area. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator restocked.

Follow-up By
10/20/2025

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

Inspector Observations: Major:

1. Measured trays of shell eggs holding between 57F - 64F in 2 door reach in at cooks line.
2. Measured container of ground meat sauce holding at 101F in warmer unit (left side) at cooks line.
3. Measured container of garlic mixed in oil holding at 64F in dry storage room.
Per operator, PHFs placed in area/unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F and hot held PHFs at or above 135F. [COS] Operator directed to relocate cold PHFs to another unit and reheat PHFs to 165F.

Follow-up By
10/20/2025

Minor: Measure the following PHFs holding between 45F - 48F in 2 door reach in at cooks line for less than 4 hours: sliced cheese, sliced turkey and sliced ham. [CA] Maintain all cold PHFs held at or below 41F.

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, 114125(b), 114141

Inspector Observations: Found black like substance on interior panel of ice machine located at bar area. [CA] Routinely clean.

Follow-up By
10/20/2025

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

Inspector Observations: Found several flies near storage room located near kitchen and in prep 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: 1. Found shell eggs stored above ready to eat food in 2 door reach in at cooks line.
2. Found sliced cheese stored directed on shelf rack in 2 door reach in.
[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. Ensure all food items are protected from potential contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. Found several crates used to elevate food items off the floor in front of mop sink and in walk-in-freezer. [CA] Discontinue using crates. Use approved shelvings.
2. Found several bulk bags open in small storage room near cooks line: flour, bread crumbs and sugar. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.
3. Found containers of food stored on floor in walk-in-cooler and in storage room near cooks line. [CA] Food shall be stored a minimum of 6 inches off the floor.

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 2 warmer unit at cooks line missing handles. Observed strings being used to open lid of warmer unit. [CA] Replace handle.

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

Inspector Observations: Missing filters at mechanical exhaust hoods. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found cold water knobs inoperable at the following areas: 3-compartment sink (bar) and at hand wash station in back prep area. Per operator, in process of repair. [CA] Ensure cold/hot water is functional at all times.

2. Found leaking faucet at 3-compartment sink (back prep) when water knob is off. [CA] Secure leak.

3. Observed hot water unable to fully shut off at warewash sink in prep area when water knob is on. When running only cold water, hot water is mixed in. [CA] Ensure when hot water knob is turned off, hot water is not being released when activating cold water knob and vice versa.

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: 1. Found accumulated grease and food debris under cooking equipment. [CA] Routinely clean.

2. Found 5 loose CO2 tank near liquor storage. [CA] Secure all CO2 tank to rigid structure to prevent any accidental discharge.

3. Found all mopping device stored directly in mop sink. Observed a mop rack available. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

4. Found employee person items stored next to food/food related items throughout the food facility. [CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

5. Observed exterior screen door with gaps greater than 1/4 inch. CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
diced melon	2 door cold top	41.00 Fahrenheit	
beverage	(2x) 2 door reach in	41.00 Fahrenheit	
chlorine	(2x) dish machine (bar & back prep)	50.00 PPM	
breakfast sausage	hot insert warmer (R)	146.00 Fahrenheit	
sliced tomatoes	2 door reach in	54.00 Fahrenheit	diligent prep
diced tomatoes	2 door cold top	41.00 Fahrenheit	
sliced turkey	2 door reach in	48.00 Fahrenheit	
ground meat sauce	hot insert warmer (L)	101.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F
meats	walk-in-freezer	10.80 Fahrenheit	
sliced tomatoes	1 door cold top	37.00 Fahrenheit	
salmon	walk-in	41.00 Fahrenheit	
sliced cheese	2 door reach in	45.00 Fahrenheit	
cooked beef	walk-in	41.00 Fahrenheit	
diced cooked potatoes	1 door reach in	52.00 Fahrenheit	process of cooling
warm water	handsink (bar, prep, service & RR)	100.00 Fahrenheit	
lasagna	counter	179.00 Fahrenheit	
patty	1 door reach in	41.00 Fahrenheit	
shell eggs	2 door reach in	57.00 Fahrenheit	between 57F - 64F, for less than 4 hours. COS-relocate
beef hash	walk-in (produce)	41.00 Fahrenheit	
pasta	prep counter	72.00 Fahrenheit	process of cooling
whole sausage	hot insert warmer (L)	138.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
hot water	(2x) warewash (prep & bar)/1-comp	120.00 Fahrenheit	
garlic in oil	storage room	64.00 Fahrenheit	for less than 4 hours. COS-relocate
sliced ham	2 door reach in	46.00 Fahrenheit	
meat	1 door reach in freezer	10.90 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **10/28/2025**. 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: Antonio Carmona
Owner
Signed On: October 14, 2025