

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 FA0211530 - ATHENA GRILL GA LLC	Site Address 1505 SPACE PARK DR, SANTA CLARA, CA 95054	Inspection Date 03/02/2026
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ATHENA GRILL GA LLC	Inspection Time 11:50 - 12:50
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By LORENA DIAZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/26/2026

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

Compliance of this violation has been verified on: 03/02/2026

Minor Violations

Cited On: 03/02/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Rice measured to be 131F and roasted vegetables measured to be 139F.

Per employee rice and vegetables are going to be used today for lunch service and are kept there for use.

[CA]

Hot PHFs shall be kept hot at 135F and above for hot holding. PHFs shall be under active temperature control.

[COS] Both items were placed into heated oven to reheat to 165F and shall keep PHFs at 135F and above.

Measured Observations

N/A

Overall Comments:

Follow up due multiple major temperature violation.

Upon inspection:

Prep cooler by front cookline measured to be:

- Cubed feta at 41F
- Cut tomatoes at 41F
- Grill onions at 48F (Per operator onions were made in the last 30 minutes)
- Eggplant dip at 41F
- Cooked beef at 41F

Ice baths front the front area and back area observed to have containers of PHFs submerged. Ice baths measured to have:

- Olive sauce at 37F
- Cut tomatoes at 39F
- Falafel at 41F
- Hummus at 39F
- Garlic in oil at 39F

Rice measured to be 131F and roasted vegetables measured to be 139F.

Per employee rice and vegetables are going to be used today for lunch service and are kept there for use.

Hot PHFs shall be kept hot at 135F and above for hot holding. PHFs shall be under active temperature control.

Continue working on minor violations and other violations from routine inspection report.

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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 **3/16/2026**. 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.

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: Lorena Diaz
Manager

Signed On: March 02, 2026