

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 FA0207570 - BILL'S CAFE		Site Address 2089 THE ALAMEDA, SAN JOSE, CA 95126		Inspection Date 02/18/2026	
Program PR0300014 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ZAFIRIS, GEORGE		Inspection Time 10:00 - 11:55
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By JOSUE	FSC Carolina Legaspi Ramirez 03/17/2028		

Placard Color & Score
GREEN
76

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		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				
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	X	
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		X
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

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

Inspector Observations: *MAJOR** At the cook line, measured multiple items out of proper holding temperatures including: hollandaise sauce (70F), sausages (91-112F), and chicken (118F). Observed food containers are not making direct contact with the grill and are separated by a cooling rack. Per employees, all foods were cooked 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Foods were time marked to be discarded by 1:00 PM, or 4 hours since the time of initial cooking. Recommend to keep items in direct contact with the grill or to turn up the heat to facilitate proper hot holding.***

*****MINOR** On the preparation counter, measured two trays of shelled eggs at 48F. Per employees, eggs were removed from under counter refrigeration less than 20 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Employees relocated tray of eggs into the under counter refrigeration. Recommend to take out only one tray at a time as needed.***

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: *Observed employee stacking clean, wet dishes on top of each other without being properly air dried. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

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

Inspector Observations: *Observed a couple of drain flies underneath the warewashing area and the 3-compartment sink. [CA] The premises of a food facility shall be free of vermin and other non-disease carrying insects.*

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

Inspector Observations: *Observed excessive accumulation of grease and debris on sides of and underneath cooking equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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) Observed working knife stored in between the wall and the preparation unit. [CA] Equipment shall be stored in a safe and sanitary location to prevent contamination. [COS] Specialist directed employee to wash, rinse, and sanitize the knife prior to proper storage.*

2) Observed working utensils stored in contaminated, standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

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

Inspector Observations: *Observed several soiled wiping cloths stored on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.*

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: *In the kitchen, observed active leak underneath the handwash sink next to the food preparation sink. [CA] Plumbing fixtures shall be maintained in good repair.*

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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: Observed employee personal belongings (cell phone, purse, etc.) stored on food preparation counters. [CA] Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sour cream	1-door preparation unit (bar)	41.00 Fahrenheit	
chicken	above cook line	108.00 Fahrenheit	
water	handwash sink (restroom)	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
ambient	walk-in freezer	2.00 Fahrenheit	
hollandaise sauce	food warmer	147.00 Fahrenheit	
sanitizer (chlorine)	bucket	100.00 PPM	
cut tomato	1-door preparation unit (salad)	41.00 Fahrenheit	
pooled eggs	ice bath on preparation counter	41.00 Fahrenheit	
boiled potatoes	walk-in cooler	65.00 Fahrenheit	Cooling. Per PIC, cooked 3 hours prior to temperature measurement.
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cut melon	2-door preparation unit inserts	41.00 Fahrenheit	
chowder	food warmer	165.00 Fahrenheit	
hollandaise sauce	grill (hot holding)	70.00 Fahrenheit	
shelled eggs	2-door under counter	41.00 Fahrenheit	
sausages	grill (hot holding)	90.00 Fahrenheit	91-112F
shelled eggs	walk-in cooler	41.00 Fahrenheit	
potatoes	cook line	167.00 Fahrenheit	Final cooking temperature.
cut tomato	2-door preparation unit inserts (2)	41.00 Fahrenheit	
pooled eggs	2-door preparation unit (2)	41.00 Fahrenheit	
cheese	2-door preparation unit inserts (1)	41.00 Fahrenheit	
water	handwash sink	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 **3/4/2026**. 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

Julissa Medina

Received By: Yulissa Medina
Supervisor
Signed On: February 18, 2026