

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 FA0210915 - WILLOW DEN		Site Address 803 LINCOLN AV, SAN JOSE, CA 95126		Inspection Date 03/12/2020	
Program PR0306423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name BAT CAVE ENTERPRISES LL		Inspection Time 15:35 - 16:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By DEBBIE	FSC Not Available	

Placard Color & Score
YELLOW
74

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						N
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		X			N
K06 Adequate handwash facilities supplied, accessible		X		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	
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		
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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Bartender observed to be holding a dog and then serving drinks prior to washing hands. When instructed to wash hands employee washed hands in soapy dishwashing water.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels prior to mixing or serving drinks.

Employee shall wash hand with soap under warm running water for at least 15 seconds and dry hands with single use paper towels.

[COS] Employee washed her hands and shall clean sink prior to using compartment for dishwashing.

Follow-up By
03/17/2020

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

Inspector Observations: No paper towels or soap observed at only hand wash station at bar. Per employees they wash their hands at the bar. [CA] Provide soap and paper towels to handwash sink at all times. [COS] Operator found soap and will be using napkins as sing use paper towels.

****REPEAT VIOLATION****

Follow up will be conducted due to repeat violation.

Follow-up By
03/17/2020

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No FSC or food handler cards available for review [CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times. Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

****REPEAT VIOLATION****

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

Inspector Observations: 1) Flies observed at bar.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

2) Observed bartender bringing dog over counter and behind the bar.

[CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.

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: Compressed gas tanks observed to be stored unchained by ice machine and used as a door stop for back door. [CA] Compressed gas tanks shall be stored chained to a secure structure to prevent falls.

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

Inspector Observations: Floors under sinks at bar and at ice machine area observed to be missing approved finish. [CA] Repair floors and maintain in good repair.

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

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

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk	Walk in cooler	41.00 Fahrenheit	
Hot water	3-comp sinks	120.00 Fahrenheit	
Warm water	bathroom sinks	100.00 Fahrenheit	
Quat ammonia	3-comp sink	20.00 Fahrenheit	

Overall Comments:

NOTE: Facility has same owner, but has changed named to Willow Den Public House. Permit shall be updated to reflect

NOTE: Per employee, cups are washed, rinsed, and dipped into sanitizer a couple of times. Dishes shall be submerged in sanitizer solution for at least 1 minute for quaternary ammonia.

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 **3/26/2020**. 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: Debbie Turnipseed
Facility's Manager

Signed On: March 12, 2020