

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 FA0286768 - BILL'S CAFE		Site Address 1700 NEWBURY PARK DR 10, SAN JOSE, CA 95133		Inspection Date 03/23/2026		Placard Color & Score GREEN 75		
Program PR0430061 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ZAFIRIS, GEORGE		Inspection Time 10:45 - 12:15			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By YESICA				FSC Yesica Aguilar 06/26/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification					X		S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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				S
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		
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		
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: *Poached eggs in hot holding measured 103F. Per PIC, they had been cooked 15 min prior. Potatoes in container under flat top measured 55F. Per PIC, they had been out for 20 minutes. Hollandaise sauce in hot holding unit measured 129F-136F. Diced tomato in cold holding insert measured 53F to 55F. Per PIC, the tomatoes had been diced 15 minutes prior to temperature measurement and placed into cold holding insert. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Poached eggs will be used or discarded within 4 hours. Potatoes were placed back into walk in refrigerator to cool back down. Hollandaise sauce will be time marked to be discarded after four hours. Diced tomatoes in cold holding insert were placed into walk in fridge to cool down. Ensure that preparation unit is used to maintain temperatures not cool items down.*

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: *Observed employee handle/tie on apron while wearing gloves, employee then went back to cooking/handling utensils and food without washing hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required after handling soiled or personal equipment.*

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: *Chlorine measured 0ppm at mechanical warewash. Per PIC, container was empty. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Warm water at restroom handwash sink measured up to 95F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

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: *Observed raw shelled eggs stored on top of containers with biscuits and salsa. [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.*

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: *CO2 container in bar was not fastened to a rigid structure. Observed two chained and one unchained CO2 containers in back. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.*

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

Inspector Observations: *Observed many wiping cloths stored on counters throughout preparation area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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 drink without a lid on food equipment storage shelf. [CA] Ensure that drinks are covered and stored away from food equipment and food to prevent contamination.*

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Hollandaise sauce	Hot holding	129.00 Fahrenheit	129-136F
Cooked potatoes	Walk in fridge	38.00 Fahrenheit	
Chorizo	Cold holding drawer	39.00 Fahrenheit	
Chlorine	Mechanical warewash	0.00 PPM	
Shredded cheese	Cold holding drawer	41.00 Fahrenheit	
Chilaquiles sauce	Walk in fridge	39.00 Fahrenheit	
Chlorine	Sanitizing buckets	100.00 PPM	
Diced tomato	Cold holding insert	55.00 Fahrenheit	53F-55F
Pooled egg	Ice bath	41.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Cooked potatoes	Under flat top	55.00 Fahrenheit	
Raw chicken	Preparation unit	39.00 Fahrenheit	
Cooked potatoes	Preparation sink	117.00 Fahrenheit	Cooling within limits.
Raw shelled eggs	Walk in fridge	36.00 Fahrenheit	
Poached eggs	Hot holding	103.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Diced tomato	Cold holding insert	38.00 Fahrenheit	
Warm water	Restroom handwash	95.00 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 **4/6/2026**. 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: Jessica Aguilar
General manger
Signed On: March 23, 2026