

**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 FA0269544 - HELLA GOOD BURGER		Site Address 87 N SAN PEDRO ST 123, SAN JOSE, CA 95110	Inspection Date 02/05/2025
Program PR0401066 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name IMILY, LLC	Inspection Time 14:35 - 15:25
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ALENA M. AARON	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/31/2025

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

**Compliance of this violation has been verified on: 02/05/2025**

Cited On: 01/31/2025

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

**Compliance of this violation has been verified on: 02/05/2025**

Cited On: 01/31/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 02/05/2025**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Ambient Air	Prep Cooler	39.00 Fahrenheit	
Mayonaise Sauce	Ice bath	40.00 Fahrenheit	On ice while they changed out the cooler
Beef	Upright Cooler	38.00 Fahrenheit	
Ambient Air	Undercounter Cooler	36.00 Fahrenheit	

**Overall Comments:**

*This is a follow up inspection for the routine inspection conducted on 1/31/25.*

**Observations:**

*K05: Staff were observed properly washing hands and changing gloves as required. Per Alena, they had some additional training/reminders for proper glove use. Alena stated they will be implementing the use of secondary gloves for raw meat handling.*

*K07: All food items were observed to be at 41F or below or 135F or above. Discussed the possibility of using TPHC for the fries and guidelines were provided. Facility has reorganized where they place their refrigerated foods. The undercounter cooler was not over filled and was maintaining temperature below 41F. Per Alena, they will implement the use of temperature logs soon. They have also added checking temperatures and sanitizer concentration to daily tasks.*

*K13: No food was found to be adulterated.*

*K35: A prep cooler was found directly outside of the facility. Per Alena, the prep cooler was not maintaining temperature so they replaced it with a like-for-like unit.*

*Continue to correct any pending violations.*

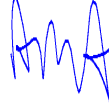
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/19/2025. 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



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**Received By:** Alena M. Aaron  
General Manager

**Signed On:** February 05, 2025