

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 FA0272783 - ONO HAWAIIAN BBQ		Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014		Inspection Date 09/25/2026		Placard Color & Score GREEN 92		
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name APELILA AND J, LLC		Inspection Time 13:20 - 14:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By KATTY				FSC KATTY VARELA 10/25/27

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						S
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	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		
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		
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		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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0272783 - ONO HAWAIIAN BBQ		Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014	Inspection Date 09/25/2026
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name APELILA AND J, LLC	Inspection Time 13:20 - 14:30
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: *Repeated violation

Observed multiple plastic containers above the preparation sink stored to dry directly on top of each other preventing proper air flow for air drying.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed the floor sink for the dipper below the main preparation line to be clogged.

[COS] Remove the obstruction to allow for proper drainage and proper use of the dipper well.

***Note: No evidence of sewage back up at other sink locations was observed at this time.**

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:

Observed a slow leak at the pipe fittings below the middle compartment and left compartment of the three compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
COOKED MACARONI	WALK IN COOLER	49.00 Fahrenheit	COOLING SINCE 2.25 HOURS PRIOR PER PIC AND DATE AND TIME LABEL
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET AT COOKS LINE	100.00 PPM	CHLORINE
COOKED MACARONI	WALK IN COOLER	48.00 Fahrenheit	COOLING SINCE 2.25 HOURS PRIOR PER PIC AND DATE AND TIME LABEL
SPAM	COLD TOP COOLER	41.00 Fahrenheit	
WATER	HANDWASHING SINK	104.00 Fahrenheit	
CHICKEN	STEAM TABLE	150.00 Fahrenheit	
BEEF	REACH IN COOLER	39.00 Fahrenheit	
MAC SALAD	COLD TOP COOLER	40.00 Fahrenheit	
RAW MARINATED CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	100.00 PPM	CHLORINE
CHICKEN	REACH IN COOLER	41.00 Fahrenheit	
BEEF RIB	STEAM TABLE	141.00 Fahrenheit	
CHICKEN	FLAT TOP GRILL	180.00 Fahrenheit	FINAL COOKING TEMPERATURE
WATER	THREE COMPARTMENT SINK	123.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0272783 - ONO HAWAIIAN BBQ	Site Address 1706 OAKLAND RD 10, SAN JOSE, CA 95014	Inspection Date 09/25/2026
Program PR0412547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name APELILA AND J, LLC	Inspection Time 13:20 - 14:30

Overall Comments:

A routine inspection was conducted on this date in conjunction with complaint investigation under record ID: CO0160944

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 **10/9/2026**. 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: KATTY VARELA
Manager
Signed On: September 25, 2026