

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 01/24/2025	
Program PR0300014 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ZAFIRIS, GEORGE		Inspection Time 10:15 - 12:20
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By CAROLINA LEGASPI	FSC CAROLINA LEGASPI 3-17-28		

Placard Color & Score
GREEN
80

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

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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: FOUND THE WHIPPED CREAM ON THE FRONT COUNTER AT 60F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE WHIPPED CREAM WAS DISCARDED.

FOUND THE SHELLED EGGS AT 60F STORED ON TOP OF THE SERVICE REFRIGERATOR INSERTS. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. RELOCATE THE EGGS TO THE INSIDE OF THE REFRIGERATOR.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE PAPER TOWEL DISPENSER DIRECTLY ABOVE THE FOOD PREPARATION SINK. [CA] RELOCATE THE PAPER TOWEL DISPENSER TO ABOVE THE HAND WASH SINK TO AVOID DRIPPING WATER ONTO THE FOOD/FOOD PREPARATION SINK AFTER WASHING HANDS.

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

Inspector Observations: FOUND THE HOT WATER AT THE HAND WASH SINK IN THE MEN'S RESTROOM AT 84F. AND THE WOMEN'S AT 74F. [CA] PROVIDE HOT WATER AT 100F.

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

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE KITCHEN COUNTERS. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

FOUND A CELL PHONE STORED ON TOP OF THE COUNTER AT THE SERVICE REFRIGERATOR. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGNS IN BOTH THE MEN'S AND WOMEN'S RESTROOMS. [CA] PROVIDE SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SALAD DRESSING	SERVICE REFRIGERATOR	32.00 Fahrenheit	
CREAM CHEESE	FRONT SERVICE REFRIGERATOR	32.00 Fahrenheit	
BUTTER	WALK IN COOLER	36.00 Fahrenheit	
TUNA SALAD	SERVICE REFRIGERATOR	36.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE KITCHEN AND BAR	100.00 Fahrenheit	
POOLED EGGS	ON ICE	37.00 Fahrenheit	
CUT MELON	SERVICE REFRIGERATOR	41.00 Fahrenheit	
STEAK	COOKING TEMP	266.00 Fahrenheit	
SHELLED EGGS	TOP OF INSERTS IN SERVICE REFRIGERATOR	60.00 Fahrenheit	
CHEESE	WALK IN COOLER	36.00 Fahrenheit	
WHIPPED CREAM	FRONT SERVICE COUNTER	60.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE WOMEN'S RESTROOM	74.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE WOMEN'S RESTROOM	74.00 Fahrenheit	
MEAT	WALK IN COOLER	37.00 Fahrenheit	
CHORIZO	SERVICE REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	-4.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE MEN'S RESTROOM	84.00 Fahrenheit	
CHICKEN SOJUP	HOT HOLDING	155.00 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 **2/7/2025**. 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



Received By: CAROLINA LEGASPI
MANAGER

Signed On: January 24, 2025