

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 FA0271817 - OPA WILLOW GLEN LP		Site Address 1100 LINCOLN AV 101, SAN JOSE, CA 95125		Inspection Date 08/05/2022	
Program PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OPA WILLOW GLEN, LP		Inspection Time 12:45 - 14:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By BRYAN G.	FSC		

Placard Color & Score YELLOW 75
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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						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						
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	X	
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	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		
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Reheated pastacio final internal temperature was measured at between 99-122°F at the time of inspection.

[CA] Any PHF that has been cooked, cooled, and reheated shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[SA] Facility did not use pastacio for customer use.

Follow-up By
08/10/2022

K14 - 8 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: 1. Three cutting boards from prep tables have heavy debris build up.

[CA] Clean/sanitize cutting boards from prep tables.

[SA] Facility will be sanitizing equipment or changing for new cutting boards.

Follow-up By
08/10/2022

2. Mold like substance inside of the ice machine.

[CA] Clean/sanitize the inside of the ice machine by manufactures specification.

[SA] Mold like substance is not directly touching the ice.

Minor Violations

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

Inspector Observations: 1. Hand wash station at entrance of kitchen was blocked with metal tray.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

2. Hand wash station next to 3-compartment sink is missing paper towels at the time of inspection.

[CA] Hand wash stations must be fully stocked at all times.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Dust build up on the fan guards of the walk in.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Cutting knives in between wall and prep table.

[CA] Discontinue putting knives within that area. Recommend placing knives on a magnet on the wall.

[COS] PIC moved the knives and placed them in the dish washer area to be clean/sanitized.

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

Inspector Observations: Multiple wiping cloths on top of prep tables out of sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

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>
Reheated Pasticio	Cook line	122.00 Fahrenheit	Final cook temperature. Reheat to 165°F.
Sanitizer (Quats)	3-Compartment (Bar)	200.00 PPM	
Ambient	Under counter freezer	5.00 Fahrenheit	
Eggs	Walk in	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Yogurt sauce	Prep table #2	40.00 Fahrenheit	
Pasticio	Walk in	41.00 Fahrenheit	
Cut tomatoes	Prep table	40.00 Fahrenheit	
Ranch	Reach in	40.00 Fahrenheit	
Raw steak kabobs	Prep table #2	40.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Béchamel Sauce	Hot holding	155.00 Fahrenheit	
Grilled chicken	Hot holding	168.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Salmon	Under counter refrigeration	39.00 Fahrenheit	
Milk	Reach in	40.00 Fahrenheit	
Raw chicken kabobs	Prep table #2	39.00 Fahrenheit	
Warm water	Restroom	100.00 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 **8/19/2022**. 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: Ante M.
Operations manager

Signed On: August 05, 2022