

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 FA0266825 - BILL'S CAFE		Site Address 5629 COTTLE RD, SAN JOSE, CA 95123		Inspection Date 05/01/2025	
Program PR0393974 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ZAFIRIS, PANAGIOTIS		Inspection Time 09:15 - 10:45
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By MARISOL	FSC Marisol Lara 02/27/2030		

Placard Color & Score

YELLOW
79

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						
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						
K07	Proper hot and cold holding temperatures		X		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		X			
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							
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					X	
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						
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

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

Inspector Observations: Raw pooled eggs in ice bath measured 52F, raw pooled eggs (whites only) in ice bath measured 57F and raw shelled eggs next to stove measured 68F. Per PIC, they had been out for one hour. Ice in ice baths was only on the bottom of the container with no water added. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Ice and water were added to ice bath to cool eggs back down. Raw shelled eggs were placed into refrigeration. Discussed TPHC for raw shelled eggs with PIC and provided forms.

Minor: PHF in walk in fridge measured 44F. Per PIC, temperature taken two hours prior to temperature measurement was 40F. Ambient air of walk in fridge measured 44F. After closing door to walk in fridge and keeping the door closed, the temperature measured 38F. [CA] PHFs shall be held at 41F or below or 135F or above.

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: Observed mold like substance on interior panel of ice machine, observed water in contact with mold like substance dripping onto ice. [CA] Clean and sanitize ice machine and maintain in good condition. [COS] Ice was discarded from inside the machine, the machine was cleaned and sanitized.

Minor: Observed equipment stacked after sanitizing so that the interior of the containers were not able to air dry. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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: Employee washing dirty dishes wearing gloves rinsed hands in the hand wash sink and then went to handle the sanitized equipment. District inspector stopped employee, instructed to remove gloves and wash hands with soap and water prior to handling sanitized equipment. [CA] Ensure that gloves are removed, hands are washed with soap and water prior to changing tasks to prevent the risk of contamination.

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: Observed bowl used as a scoop in the bulk chicken stock container. Observed handle of pitcher used in bulk flour container in contact with flour. [CA] Provide scoops with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed knives stored in between preparation unit and the table. [CA] Ensure that utensils are stored where the working end is protected from contamination.

CO2 container was not chained to a rigid structure in the bar. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Raw pooled eggs	Ice bath	52.00 Fahrenheit	
Ham	Cold holding drawer	46.00 Fahrenheit	
Raw pooled eggs	Ice bath	57.00 Fahrenheit	
Oatmeal	On counter	150.00 Fahrenheit	
Roast beef	Walk in fridge	44.00 Fahrenheit	
Chlorine	Sanitizing bucket	0.00 PPM	
Diced tomato	Cold holding drawer	40.00 Fahrenheit	
Ambient air	Walk in fridge	44.00 Fahrenheit	
Biscuit	Reach in freezer	18.00 Fahrenheit	
Diced tomato	Cold holding insert	38.00 Fahrenheit	
Meat tenderizer	Walk in fridge	45.00 Fahrenheit	
Tuna	Cold holding insert	39.00 Fahrenheit	
Salsa	Walk in fridge	45.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shelled eggs	On counter	68.00 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 **5/15/2025**. 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

Marisol Lara

Received By: Marisol Lara
Supervisor

Signed On: May 01, 2025