

# 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

<b>Facility</b> FA0205569 - BILL'S CAFE		<b>Site Address</b> 1115 WILLOW ST, SAN JOSE, CA 95125		<b>Inspection Date</b> 12/15/2023	
<b>Program</b> PR0301374 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> BILL & AMALIA INC		<b>Inspection Time</b> 10:20 - 12:20
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SOTIRI (M), GABRIEL (C) & PETER (O)	<b>FSC</b> Gabriel Zermeno 10/30/28		

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>73</b>

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

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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: Major:

1. Measured container of white cheese holding at 60F on counter of 3 door cold top at cooks line.  
2. Measured container of sour cream and sliced tomatoes holding at 56F in 1 door cold top at front service line.  
Per operator, PHFs placed in unit less than 4 hours.  
[CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relcoate PHFs to another refrigeration unit.

Follow-up By  
12/20/2023

Minor: Measured container of diced tomato holding at 45F in 3 door cold top and walk-in-cooler for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

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: Major: Observed active usage of dish machine. Measured 0ppm chlorine. Operator notice chlorine bucket was empty. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] Operator changed out chlorine bucket and ran the dish machine a couple time. Final chlorine reading at 50ppm.

Follow-up By  
12/20/2023

Minor: Observed an employee using a soiled wiping cloth to clean a spatula at cooks line. Employee was about to use same spatula on food at stove top. [CA] Ensure all cleaning of equipment shall be conducted at warewash sink and/or dish machine. [COS] Operator directed to stop what they were doing and place spatula at warewash station and obtain a new spatula for cooking purposes.

### 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: Observed an employee cleaning prep table and went to grab a pair of gloves to wear afterwards to go back and prep something. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. [COS] Operator was directed to stop what they were doing, remove their gloves and wash their hands prior to donning gloves.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found containers of food stored on floor in walk-in-cooler and middle prep area near warewash sink. [CA] Food shall be stored a minimum of 6 inches off floor.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Measured ambient air temperature of 1 door cold top/reach in holding at 50F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [SA] Operator directed to relocate all PHFs items to other refrigeration unit until repairs is made to maintain unit at or below 41F.

Follow-up By  
12/20/2023

Note: Operator stated they would prep all food at cooks line and be ready for service immediately.

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

Inspector Observations: Found soiled wiping cloths in soiled bucket. Observed employee using soiled cloth to clean spatula at cooks line. [CA] All soiled wiping cloths shall be stored in sanitizer bucket in between usage.

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

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**Inspector Observations:** Found a loose CO2 tank at bar station. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
cream	3 door reach in (bar)	40.00 Fahrenheit	
sliced tomato	1 door cold top	56.00 Fahrenheit	for less than 4 hours. COS-relocate
diced tomato	1 door cold top	45.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
diced ham	3 door cold top	38.00 Fahrenheit	
fries	2 door drawer	41.00 Fahrenheit	
sour cream	1 door cold top	56.00 Fahrenheit	for less than 4 hours. COS-relocate
sour cream	2 door cold top	39.00 Fahrenheit	
beef steak	2 door upright freezer	8.90 Fahrenheit	
beverage	3 door reach in (bar)	41.00 Fahrenheit	
blue cheese	2 door drawer	40.00 Fahrenheit	
ambient	1 door cold top/reach in	50.00 Fahrenheit	SA-Operator directed to relcoate all PHFs to other refrigeration untis.
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
sliced tomato	2 door cold top	41.00 Fahrenheit	
sliced ham	3 door cold top	40.00 Fahrenheit	
potatoes	flat top	167.00 Fahrenheit	
patty	3 door cold top	39.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
egg omelette	flat top	209.00 Fahrenheit	
raw beef	walk-in	40.00 Fahrenheit	
potatos	walk-in	40.00 Fahrenheit	
chlorine	dish machine	0.00 PPM	final reading at 50ppm.
sliced white cheese	counter @ 3 door cold top	60.00 Fahrenheit	for less than 4 hours. COS-relocate
hash browns	flat top	156.00 Fahrenheit	
diced ham	3 door reach in	40.00 Fahrenheit	
cream	2 door reach in	40.00 Fahrenheit	
diced tomatoes	walk-in	45.00 Fahrenheit	
pooled eggs	counter	46.00 Fahrenheit	diligent prep
potatos	stove top	197.00 Fahrenheit	
sausage	3 door cold top	40.00 Fahrenheit	

## Overall Comments:

**A follow up inspection shall be conducted.**

**\*\*\*Subsequent follow up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hrs (minimum of 2 hours) during nonbusiness hours upon availability.\*\*\***

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 **12/29/2023**. 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.

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## 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:** Sotiri Zafiris  
Manager

**Signed On:** December 15, 2023