

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 FA0211530 - ATHENA GRILL GA LLC		Site Address 1505 SPACE PARK DR, SANTA CLARA, CA 95054		Inspection Date 10/04/2023	
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ATHENA GRILL GA LLC		Inspection Time 13:00 - 15:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By LORENA DIAZ	FSC Lorena Diaz 07/25/2026		

Placard Color & Score

GREEN

85

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
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								X		
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								X		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Front cookline prep cooler measured to have:

- Feta at 44F
- Yogurt sauce at 47F
- Cooked onions at 61F (per employee onions were cooked about 1 hour prior)
- Cut tomatoes at 45F
- Cooked Chicken at 45F
- Eggplant dip at 47F

PHFs in prep cooler reach in section measured to be 41F and below(see measured observations).

[CA] Keep PHFs at 41F and below for cold holding.

[COS] Employee moved PHFs from prep cooler insert into ice bath or into reach in portion of prep cooler.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Moussaka measured to be 98F stacked on top of each other in 3 door reach in cooler. Per employee moussaka was made about 1 hour - 1.25 hours prior. Cooked chicken observed to be wrapped in 3 door reach in cooler measured to be 109F. Per employee chicken was cooked about 30 minutes prior. [CA] When cooling, keep food uncovered or loosely covered and unstacked for effective air flow and cooling.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies observed in back food storage area and dishwashing area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw chicken skewers observed to be stored above raw beef and ground beef. [CA] Store raw poultry below other raw meats to prevent cross contamination

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: Gasket of 3 door upright cooler observed to be fraying. [CA] Repair gaskets and maintain in good condition.

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: Foil and cardboard observed to be used as liners throughout facility. [CA] Discontinue use of cardboard and foil as liners. Facility may provide durable, nonabsorbent, and easily cleanable liners.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
Cooked chicken	3 door reach in cooler	109.00 Fahrenheit	
Ocotopus	3 door reach in cooler	41.00 Fahrenheit	
Yogurt sauce	Ice bath	40.00 Fahrenheit	
Feta cheese	Front cookline prep cooler	44.00 Fahrenheit	
Cooked chicken	Front cookline prep cooler (reach in portion)	40.00 Fahrenheit	
Rice	3 door reach in cooler	40.00 Fahrenheit	
Ground beef	Front cookline prep cooler (reach in portion)	41.00 Fahrenheit	
Soup	Girdle hot water bath	162.00 Fahrenheit	
Eggplant dip	Front cookline prep cooler	41.00 Fahrenheit	
Hot water	2-comp sink	120.00 Fahrenheit	
Cooked eggplant	2 door cooler in back area	39.00 Fahrenheit	
Cut melons	1 door cooler	41.00 Fahrenheit	
Cut tomatoes	Front cookline prep cooler	45.00 Fahrenheit	
Cut melons	Ice bath	38.00 Fahrenheit	
Yogurt sauce	Front cookline prep cooler	47.00 Fahrenheit	
Moussaka	3 door reach in cooler	98.00 Fahrenheit	
Pudding	1 door cooler	40.00 Fahrenheit	
Cooked chicken	Front cookline prep cooler	45.00 Fahrenheit	
roasted vegetables	2 door cooler in back area	49.00 Fahrenheit	Per employee cooked about 4 hour prior
Rice	Girdle hot water bath	145.00 Fahrenheit	
Chlorine	sanitizer bucket	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 **10/18/2023**. 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.

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: Lorena Diaz
PIC
Signed On: October 04, 2023