

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 07/11/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 83 </div>		
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ATHENA GRILL GA LLC		Inspection Time 12:05 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LORENA DIAZ				FSC Lorena Diaz 07/25/2026

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						S
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			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		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		X
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) Ice bath measured to have:

-Feta cheese at 51F

-Tomatoes at 57F (Per employee tomatoes were cut in the last 20 minutes and then placed into ice bath)

-Falafel at 52F

Feta cheese, tomatoes, and falafel observed to be to partially in ice.

MINOR:

2) Prep cooler at end of cookline measured to have:

-Feta cheese at 44F

-Cut tomatoes at 45F

-Yogurt sauce at 44F

All PHFs inside reach in portion of cooler measured to be 41F and below.

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Per employee ice bath was just set up in the last 30 minutes. All PHFs in ice bath were pushed into ice bath.

Prep cooler was turned down.

REPEATED VIOLATION

Minor Violations

K14 - 3 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: Upright dishwasher measured to have 25ppm chlorine. [CA] Maintain chlorine in upright dishwasher at 50ppm. [COS] Chlorine was primmed and dishwasher measured to have 50ppm chlorine.

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: Upright cooler by dishwasher observed to have fraying gasket. [CA] repair gasket and maintain in good repair.

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: Scoops in dry bulk foods on shelves in back storage room observed to be to-go containers an cups. [CA] Provide durable multi use food grade scoops with handles for dry bulk foods. Store scoops such that handles are not in direct contact with food.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations: Floors in back kitchen area missing cove basing. [CA] Provide cove basing around areas where food is stored and prepared.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Ice bath	57.00 Fahrenheit	
Mayonaise	1 door cooler by back door	41.00 Fahrenheit	
Cooked eggplant sauce	1 door cooler in back room	61.00 Fahrenheit	Per employee cooked within the last 2 hours
Moussaka	Under the prep table	133.00 Fahrenheit	Per employee, tray was moved from oven and set down to cool about 30 minutes prior and will be placed in reach in cooler within another hour.
Gyro meat	Cookline prep cooler at end	40.00 Fahrenheit	
Falafel	Ice bath	52.00 Fahrenheit	
Feta cheese	Cookline prep cooler at end	44.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
Chicken Kebab	Off grill	170.00 Fahrenheit	
Roasted peppers	Ice bath	38.00 Fahrenheit	
Feta cheese	3 door upright cooler by dishwasher	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Raw steak	2 door upright cooler in back room	40.00 Fahrenheit	
Roasted vegetables	Under the prep table	129.00 Fahrenheit	Per employee, tray was moved from oven and set down to cool about 35 minutes prior and will be placed in reach in cooler within another hour.
Feta cheese	Ice bath at front cookline	36.00 Fahrenheit	
Cut fruit	Ice bath at front cookline	36.00 Fahrenheit	
Yogurt sauce	Cookline prep cooler at end	44.00 Fahrenheit	
Moussaka	3 door upright cooler by dishwasher	39.00 Fahrenheit	
Raw steak	Drawer under grill	40.00 Fahrenheit	
Cut tomatoes	Cookline prep cooler at end	45.00 Fahrenheit	
Raw sausage	2 door upright cooler in back room	40.00 Fahrenheit	
Cooked chicken	3 door upright cooler by dishwasher	40.00 Fahrenheit	
Roasted vegetables	On back burner steam table	158.00 Fahrenheit	
Pudding	1 door cooler in back room	41.00 Fahrenheit	
Raw fish	Drawer under grill	41.00 Fahrenheit	
Cooked pasta	1 door cooler by back door	40.00 Fahrenheit	
Feta cheese	Ice bath	51.00 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 7/25/2024. 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



Received By: Takis Katsoulis
Partner

Signed On: July 11, 2024