

**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> FA0211083 - ARMADILLO WILLY'S #101		<b>Site Address</b> 878 BLOSSOM HILL RD, SAN JOSE, CA 95123	<b>Inspection Date</b> 07/23/2024
<b>Program</b> PR0306317 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> A W LIMITED PARTNERS 101	<b>Inspection Time</b> 14:20 - 15:00
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> JUAN	

<b>Placard Color &amp; Score</b> <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Observed employee handle dirty dishes and wash/rinse off dirty dishes, drink water out of a person water bottle, place gloves on and then move to handle clean dishes without washing hands. [CA] Hands must be washed when switching tasks to prevent cross contamination. [COS] Equipment was sanitized again.*

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

**Inspector Observations:** *1. Multiple food items in the walk in fridge measured in the temperature danger zone (see measured observations). After allowing walk in to cool for 45 minutes, temperature remained at 53F to 51F. [CA] Maintain PHF at 41F or below. [COS] PHF VC&D, VC&D report given.*

*2. Several PHF in hot holding unit measured in the temperature danger zone (see measured observations). Per PIC, they had just been cooked in the smoker 1 hour to 1/2 hour prior depending on the item. Ambient air in hot holding unit initially measured 116F however, after allowing the unit to warm up, the ambient air measured 150F. [CA] Maintain PHF at 41F or below or 135F or above. [COS] Items will be discarded after 4pm.*

*3. Raw burgers measured 54F and sliced tomato measured 52F in preparation unit. Per PIC, they had been placed in the unit one hour prior to temperature measurement. After keeping unit closed, ambient air measured 43F. [CA] Maintain PHF at 41F or below or 135F or above. [COS] Items cooled down to 41F or below.*

**Minor Violations**

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:** *Ambient air of walk in fridge measured 52F at 1:30pm, 53F at 1:50pm, 52F at 2pm and 52F at 2:30pm. Walk in fridge is not maintaining PHF at 41F or below. [CA] Repair/replace walk in fridge so that it is able to maintain PHF at 41F or below.*

*Discontinue use of walk in fridge until it can maintain PHF at 41F or below.*

**Performance-Based Inspection Questions**

N/A

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## Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical warewash	50.00 PPM	
Raw burger	Walk in fridge	50.00 Fahrenheit	
Ambient air	Preparation unit	54.00 Fahrenheit	
Ambient air	Walk in fridge	53.00 Fahrenheit	51F to 53F.
Brisket	Hot holding drawer	178.00 Fahrenheit	
Turkey	Hot holding	158.00 Fahrenheit	
Chicken	Walk in fridge	53.00 Fahrenheit	
Tritip	Hot holding	123.00 Fahrenheit	
Pulled pork	Hot holding drawer	141.00 Fahrenheit	
Brisket	Walk in fridge	53.00 Fahrenheit	
Chicken	Hot holding	122.00 Fahrenheit	
Raw burger	Cold holding insert	54.00 Fahrenheit	
Brisket	Hot holding	178.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Hot water	Two comp sink	120.00 Fahrenheit	
Ambient air	Preparaiton unit	44.00 Fahrenheit	After allowing to cool and maintaining closed.
Sliced tomato	Cold holding insert	52.00 Fahrenheit	
Pork	Hot holding	184.00 Fahrenheit	
warm water	Handwash	100.00 Fahrenheit	

## Overall Comments:

*Refer to CO0154975*

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 **8/6/2024**. 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.

## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Juan Baca  
Manager

**Signed On:** July 23, 2024