

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 FA0205430 - WILLOW ST WOOD FIRED PIZZA		Site Address 1072 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 03/25/2025		Placard Color & Score GREEN 74		
Program PR0305190 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RATHMANN, EDWARD		Inspection Time 17:50 - 19:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By MIKE/ CHEF JOSE				FSC Francisco Ramirez Avila 03/30/2027

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

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

Inspector Observations: *Cookline employee touched raw salmon from fridge drawer with bare hand, without hand washing, dried hands with the wiping towel, touched the ready to eat pita bread and trying to assemble the bread. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Stopped employee and provide education for hand washing. Employee washed hands, put on gloves. Bread discard. employee used tongs to handle raw food.*

Employee touched dirty dishes, loaded to dishmachine, without hand washing, touched the clean dishes on the rack and put away. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Employee washed hands and rewash dishes.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Front counter area hand wash sink was blocked. Missing paper towel for front hand wash sink. Another hand wash sink located in close proximity.*

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Provide warm water, hand soap and paper towel for all hand wash stations.

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

Inspector Observations: *Cheese and bread pudding in open top/counter fridge in salad area measured at 49F. Per PIC, bread pudding was placed in prepared and cooked last night. Placed in walk-in fridge. Food in this fridge was placed when facility is opened. (2hours ago) [CA] PHFs shall be held at 41°F or below or at 135°F or above.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Yellow liquid spray bottle is not labeled. Per PIC, it's chemical to clean table. [CA] Chemicals once removed from original container shall be labeled with common name. [COS] PIC labeled spray bottle.*

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

Inspector Observations: *Boxes of uncut water melon stored on the floor in the back area. [CA] Food shall be stored at least 6 inches above the floor to prevent 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: *Falling sealant near 3 compartment sink. [CA] Remove excessive sealant to prevent physical contamination. Reseal if necessary.*

Ambient temperature of salad fridge measured at 55F (internal thermometer). [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: *Ice scoop handle observed in contact with ice near soda machine. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice. [COS] Employee put scoop in container.*

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

Inspector Observations: Heavy soil wiping cloths observed around employee waist.

[CA] Wiping cloths shall be free of food debris and visible soil. Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Water leaking from sprayer near dishmachine.

[CA] secure leakage.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Dishmachine	100.00 PPM	Test strip available
Milk	2 doors counter fridge	41.00 Fahrenheit	
Water	3 compartment sink	127.00 Fahrenheit	
Mash potatoes	Warmer	136.00 Fahrenheit	
Raw salmon	Fridge drawer	39.00 Fahrenheit	
Water	Hand wash sink Dishmachine area	120.00 Fahrenheit	Cold water available
Water	Hand wash sink salad area	120.00 Fahrenheit	Cold water available
Minced pork	Open top fridge across pizza oven	41.00 Fahrenheit	
Cheese	Salad counter/open top fridge	49.00 Fahrenheit	
Water	2 compartment sink	120.00 Fahrenheit	
Cut tomato	Open top fridge cookline	41.00 Fahrenheit	
Water	Hand wash sink cookline area	110.00 Fahrenheit	Cold water available
Bread pudding	Salad counter /open top fridge	49.00 Fahrenheit	
Cooked chicken	Walk-in fridge	39.00 Fahrenheit	
Shelled eggs	Walk-in fridge	38.00 Fahrenheit	
Beef patty	Assemble area	167.00 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 **4/8/2025**. 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



Received By: Mike
Front of the house manager
Signed On: March 25, 2025