

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 02/26/2026	
Program PR0302530 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ATHENA GRILL GA LLC		Inspection Time 11:35 - 14:05
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By LORENA DIAZ	FSC Lorena Diaz 7/26/2027	

Placard Color & Score

GREEN

86

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						
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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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) Prep cooler in front of house cookline measured to have:

- Feta cheese at 52F (upper insert)
- Yogurt sauce at 57F (upper insert)
- Cut tomatoes at 47F (upper insert)
- Milk at 44F (lower reach in)
- Cooked beef at 45F (lower reach in)
- Hummus at 44F (lower reach in)

Per employee prep cooler inserts was stocked about 1 hour prior for start of lunch.

2) Eggplant dip observed to be sitting on top of container in ice bath and measured to be 58F. Per employee dip was placed there about 45 minutes prior when opening.

MINOR:

3) Rice on second prep table shelf measured to be 131F and roasted vegetables next to back cookline measured to be 134F.

per employee rice was cooked and removed from heat about 30 minutes prior and vegetables were roasted and pulled from oven about 45 minutes prior. Per employee both items will be used during lunch service.

4) Falafel observed to be next to ice bath at 45F.

[CA] Keep PHFs at 41F and below for cold holding or at 135F and above for hot holding.

Ensure coolers can maintain 41F ambient temperature or lower.

Keep PHFs in ice bath submerged inside ice baths with ice water level submerging sides of containers for effective cooling.

[COS]

1) PHFs in prep cooler reach in was moved to reach in cooler by 3-comp sink. PHFs in upper reach in portion was moved into ice bath to keep cold. Cooler observed to have lowered ambient temperature to 37F internally at the end of inspection and PHFs were returned to cooler reach in compartment. Continue to monitor cooler

2) Eggplant dip will be served for the next 3 hours and then discarded. Eggplant dip will be kept for 4 hour periods but must be discarded if not served. Eggplant shall be labeled with time.

3) Rice and roasted vegetables were reheated in oven to 165F and will be kept in oven to keep at 135F or above.

4) Falafel was moved into ice bath.

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: Gasket for all doors of 3-door upright cooler by dishwasher observed to be fraying. [CA] Repair cooler gaskets and maintain in good condition.

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

Inspector Observations: Back door observed to have gap between door and frame. [CA] Close and seal any gaps to prevent entry of pests.

Follow-up By
03/02/2026

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floors in back kitchen area missing cove basing.

Floor tiles observed to be missing underneath shelves.

Wall paint observed to be peeling in side area by back door.

[CA] Provide cove basing around areas where food is stored and prepared. Keep floors and walls in good repair

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked potato	3 door produce cooler in middle room	39.00 Fahrenheit	
Raw lamb skewer	Side grab n go cooler	39.00 Fahrenheit	
Whole fish	Side grab n go cooler	41.00 Fahrenheit	
Cooked octopus	Ice bath in back	110.00 Fahrenheit	Per employee octopus was pulled from heat about 15 minutes prior
Raw beef	2 door upright cooler in middle room	39.00 Fahrenheit	
Moussaka	3 door upright cooler	44.00 Fahrenheit	Per employee moussaka was taken out of cooler to cut up and returned to cooler within the last hour
Whipped cream	2 door cooler in back	40.00 Fahrenheit	
Heavy cream	Side grab n go cooler	41.00 Fahrenheit	
Yogurt sauce	Front cookline ice bath	38.00 Fahrenheit	
Roasted vegetables	3 door upright cooler	40.00 Fahrenheit	
Hot water	2-comp sink	120.00 Fahrenheit	
Warm wate	handwash sink	100.00 Fahrenheit	
Raw chicken	2 door upright cooler in middle room	39.00 Fahrenheit	
Cut tomatoes	Front prep cooler	47.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Cooked lamb skewer	off of grill	162.00 Fahrenheit	
Eggplant dip	Front cookline ice bath	58.00 Fahrenheit	
Feta	Front prep cooler	52.00 Fahrenheit	
Hummus	3 door upright cooler	40.00 Fahrenheit	
Cut tomatoes	Side Ice bath	36.00 Fahrenheit	
Olive sauce	Front cookline ice bath	36.00 Fahrenheit	
cooked chicken skewer	Off of grill	183.00 Fahrenheit	
Cooked beef	Front prep cooler	44.00 Fahrenheit	
Milk	Front prep cooler	44.00 Fahrenheit	
Soup	2 door cooler in back	41.00 Fahrenheit	
Yogurt sauce	Front prep cooler	57.00 Fahrenheit	
Cut melon	Front cookline ice bath	38.00 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 **3/12/2026**. 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: Taki Katsoulis
Manager

Signed On: February 26, 2026