

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 FA0211953 - FRIENDSHIP BBQ	Site Address 2783 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 12/24/2024
Program PR0305008 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YAWEN WANG	Inspection Time 17:05 - 17:45
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By JEREMY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
meat	plastic tub on work table	49.00 Fahrenheit	active prep
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection conducted on 12/20/2024 are in compliance.

K06: Electronic paper towel dispenser at the back handwash sink observed replaced with a manual paper towel dispenser and observed fully stocked.

K07: Meat for the skewers was measured at 49 degrees Fahrenheit at the work table. Employee actively putting meat on the skewers. Discussed with operator that meat shall be returned to refrigeration after 2 hours active prep.

K14: Chlorine sanitizer in the dishwasher was measured at 50 ppm.

Continue to work on violations noted on the last routine inspection report.

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 **1/7/2025**. 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: Jeremy Wang
Operator
Signed On: December 24, 2024