

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 FA0283383 - SMOKING PIG BBQ		Site Address 530 NEWHALL DR 10, SAN JOSE, CA 95110	Inspection Date 12/07/2022
Program PR0425076 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name PAUL REDDICK	Inspection Time 14:45 - 15:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By KYLE TAYLOR	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/30/2022

K14 - 8 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

Compliance of this violation has been verified on: 12/07/2022

Cited On: 11/30/2022

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 12/07/2022

Minor Violations

Cited On: 12/07/2022

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

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the storage room located to the cooking station of the facility.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Cited On: 12/07/2022

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: An abundant dust and dirt accumulation was observed on the screens of the walk-in cooler's compressor.

[CA] Clean the dust accumulation immediately

Cited On: 12/07/2022

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

Inspector Observations: Couple of ceiling tiles are missing from the ceiling located above the dry storage area.

[CA] Replace the missing ceiling tiles immediately.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	
Tri tip	Hot holding unit	156.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Cole slaw	Preparation table	41.00 Fahrenheit	
Mac and cheese	Steam table	160.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 11/30/2022. During the time of the routine inspection, dishes were being washed without any sanitizer in the mechanical dishwasher. There was slow drain of gray water from the floor sink located below the mechanical dishwasher as well.

During today's follow-up inspection, 50 ppm chlorine sanitizer was measured on the mechanical dishwasher. The slow drain issue on the floor sink located below the mechanical dishwasher is also resolved. Most of the repeated violation cited during the date of the routine inspection are also corrected.

Therefore, the facility is given a Green Placard. The minor violation cited above must also be addressed immediately.

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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 **12/21/2022**. 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: Kyle Taylor
Manager

Signed On: December 07, 2022