

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 FA0205634 - SMOKING PIG BBQ COMPANY LLC		Site Address 1144 N 4TH ST, SAN JOSE, CA 95112	Inspection Date 02/10/2026
Program PR0304990 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name REDDICK, PAUL H	Inspection Time 14:10 - 15:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By LORENA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/05/2026

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

Compliance of this violation has been verified on: 02/10/2026

Cited On: 02/05/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 02/10/2026

Minor Violations

Cited On: 02/05/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 02/10/2026

Measured Observations

Item	Location	Measurement	Comments
brisket	walk-in cooler	39.00 Fahrenheit	
chicken	upright warmer	153.00 Fahrenheit	
brisket	steam table	142.00 Fahrenheit	
bacon wrapped peppers	upright warmer	143.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 02/05/2026.

Compliance of the following has been verified:

K07: Improper hot and cold holding temperatures

- All potentially hazardous foods measured at 41F or below, or at 135F or above (except for those being actively prepared)

K09: Improper cooling methods

- No active cooling observed. Per staff, the policy is to rapidly cool down in the blast chiller, or else maintain uncovered in shallow pans in the walk-in cooler.

K23: Observed rodent activity

- No evidence of rodents observed. Continue to work with a licensed pest control agency.

Facility re-issued a Green "Pass".

Continue to work on the violation cited during the last routine inspection.

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 **2/24/2026**. 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: Lorena
Manager

Signed On: February 10, 2026