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 FA0208602 - ORIGINAL JOE'S		Site Address 301 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 10/17/2024
Program PR0300469 - FOOD PREP / FO	OOD SVC OP 26+ EMPLOYEES RC 3	3 - FP17	Owner Name ROCCA, LOUIS SR	Inspection Time 10:50 - 11:35
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By EDEL		



Comments and Observations

Major Violations

Cited On: 10/11/2024

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

Compliance of this violation has been verified on: 10/17/2024

Cited On: 10/11/2024

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: 10/17/2024

Cited On: 10/11/2024

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 10/17/2024

Minor Violations

Cited On: 10/11/2024

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 10/17/2024

Cited On: 10/11/2024

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130.1, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177,

Compliance of this violation has been verified on: 10/17/2024

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
Water	Dish Washer	164.30 Fahrenheit	
Beef	Walk in Cooler	36.00 Fahrenheit	
Beef	Walk in Cooler	34.00 Fahrenheit	
Water	Bar Hand Sink	110.00 Fahrenheit	
Ambient Air	Undercounter Cooler - Salad	39.00 Fahrenheit	

Overall Comments:

This is a follow up inspection for the routine inspection conducted on 10/11/2024.

Observations:

K07: All potentially hazardous foods were found at 41F or below.

K14: The dish washer has been repaired. Hot water was measured at 164.3F.

K18: Facility has ceased use of the vacuum packaging device. No Reduced- Oxygen Packaged foods were observed.

K21: Hot water at the bar sink reached a minimum of 100F.

OFFICIAL INSPECTION REPORT

	Site Address		Inspection Date
FA0208602 - ORIGINAL JOE'S	301 S 1ST ST, SAN JO	DSE, CA 95113	10/17/2024
Program		Owner Name	Inspection Time
PR0300469 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 -	- FP17	ROCCA, LOUIS SR	10:50 - 11:35

K35: The undercounter cooler at the salad area has been repaired. Internal Ambient temperature measured at 39F.

Continue to correct all pending violations.

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 10/31/2024. 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:

Brad Rocca

Owner

Signed On:

October 17, 2024