

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 12/20/2024		Placard Color & Score YELLOW 57		
Program PR0305008 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YAWEN WANG		Inspection Time 19:15 - 21:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By YUN YANG ZHAO				FSC Yun Yang Zhao 02/29/2027

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						S
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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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					N
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. REPEAT VIOLATION - Minor Violation: In the back of house area, at the hand wash station, the basin of the sink was obstructed by several dishes and food items.

[CA] Ensure to maintain the hand wash stations fully operable and easily accessible.

2. Major Violation: In the back of house area, at the hand wash station, the electronic paper towel dispenser did not work.

[CA] Ensure to maintain all hand wash stations fully stocked with soap, warm water, and paper towels.

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

Inspector Observations:

1. Major Violation: In the kitchen area, near the front exhaust hood system, there was a tub of raw beef left out of temperature control that measured between 52-57°F at around 7:10 pm. Per staff they removed it from the fridge around 5:00 pm when they opened.

2. Minor Violation: In the kitchen area, near a prep cooler, a bag of bean sprouts was found left out of temperature control. the interior of the bag measured at 40°F while the exteriors were around 55°F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Staff cooked the rest of the meat immediately to the required temperature.

[COS] 2. Bean Sprouts were placed in the upright cooler to rapidly chill.

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

Inspector Observations:

1. Major Violation: In the back of house area, at the dishwasher, chlorine measured at 0 PPM while active ware washing took place.

Note: The sanitizer container was empty and the facility had no more.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

2. Minor Violation: In the back of house area, at the three compartment sink, the sanitizer dispenser was not functioning as intended. Sanitizer would measure at 0 PPM.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] A chlorine solution was made in the three compartment sink to facilitate proper warewashing.

3. Minor Violation: The deli slicer in the former men's restroom had an accumulation of dried food debris.

[CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

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Inspector Observations:

Food handler cards for several of the kitchen staff were unavailable.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

1. In the kitchen area, at the prep sink, a large block of frozen chicken was found thawing in still water.

2. In the kitchen area, on a short rack in front of the ice machine, a box of chicken was found thawing at ambient temperatures. Per PIC, they received the chicken about an hour prior from a delivery.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

[COS] 1. The faucet was turned on at time of the inspection to thaw.

[COS] 2. The box of chicken was placed into a cooler to thaw.

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

Inspector Observations:

1. REPEAT VIOLATION: Working containers of MSG and other seasonings are not labeled.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

2. In the kitchen area, near the ice machine, several containers of food were found on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

3. Facility is storing food and food equipment in what used to be the men's restroom.

[CA] Food or food related equipment shall be stored approved areas of the facility only.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

1. Facility lacks testing materials for their choice of sanitizers, chlorine at the dishwasher and quaternary ammonia at the three compartment sink.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

2. Facility lacks sufficient number of stoppers/plugs to fill all basins of the three compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

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

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Inspector Observations:

1. The dishwasher is not functioning properly.

2. The sanitizer dispenser is not functioning properly.

[CA] Ensure to maintain equipment clean and in good repair. Repair, service, or replace the equipment.

3. The facility has added a grill that is not ANSI certified to the front kitchen area.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

There are several pieces of equipment at the front exhaust hood system that are not within six inches of the hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations:

1. In the back of house area, near the front exhaust hood system, there is an accumulation of grease.

2. In the back of house area, by the prep area, there is a hole in the ceiling.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Clean the walls/ceilings and repair the hole.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

The Environmental Health Permit is not displayed within public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has changed out various types of equipment from what was approved on the original plans. Flat griddles are no longer present and have been replaced by non ANSI certified grills. The toilet and sink have been removed from the mens restroom and is being used as storage for additional refrigeration units and a deli slicer.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	130.00 Fahrenheit	
Rice	Rice Cooker	170.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Octopus	Upright Cooler	50.00 Fahrenheit	Cooling, from diligent prep as it was skewered.
Beef	Shelf	52.00 Fahrenheit	Cooked immediately
Water	Hand Wash Sink	100.00 Fahrenheit	
Bean Sprouts	Prep Cooler Counter	57.00 Fahrenheit	Moved to cooler
Chlorine - Sanitizer	Dishwasher	0.00 PPM	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	0.00 PPM	

Overall Comments:

A follow up inspection shall be conducted to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 **1/3/2025**. 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: Yawen Wang
Owner
Signed On: December 20, 2024