

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 FA0209454 - THE CLUB ON POST		Site Address 43 POST ST, SAN JOSE, CA 95113		Inspection Date 11/07/2025		Placard Color & Score GREEN 84		
Program PR0303310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WE DO MORE LLC		Inspection Time 19:50 - 20:35			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANTONIO				FSC James Watts 08/04/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0209454 - THE CLUB ON POST	Site Address 43 POST ST, SAN JOSE, CA 95113	Inspection Date 11/07/2025
Program PR0303310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WE DO MORE LLC	Inspection Time 19:50 - 20:35
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

1. Caramelized onions stored on the top counter of the drawer refrigeration unit, next to the cooking equipment, measured at 66°F. Per chef, they were holding the onions there for service and had cooked them about 2 hours prior.

2. Aioli in a squeeze bottle, made with garlic in oil, measured at 66°F. Per kitchen staff they made it the day before and have had it in use for about 2 hours.

Note: Squeeze bottle was being placed in a plastic hotel pan in the top section of the prep cooler.

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

[COS] 1. Kitchen staff were given the option to either cool down the onions or place on TPHC. Kitchen staff elected to cool down the onions.

[COS] 2. Kitchen staff placed the aioli bottle in an ice bath to maintain temperature at 41°F or below.

Minor Violations

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

Inspector Observations:

Ground beef patties, steaks, and salmon were found thawing on a sheet tray in a speed rack.

Note: Staff were actively using the prep sink to thaw steaks.

[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] Staff moved the items to a cooler to thaw overnight.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

In the upright cooler raw shell eggs were found stored above ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Kitchen staff moved the eggs to below the RTE foods. Proper refrigeration storage stickers were provided.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The restroom door does not self close.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

K48 - 2 Points - Plan review unapproved; 114380

OFFICIAL INSPECTION REPORT

Facility FA0209454 - THE CLUB ON POST	Site Address 43 POST ST, SAN JOSE, CA 95113	Inspection Date 11/07/2025
Program PR0303310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WE DO MORE LLC	Inspection Time 19:50 - 20:35

Inspector Observations:

Facility has a Ultrasource Vacuum Sealer in the facility on the bottom shelf of a prep table. Per cook, they do not use it and no reduced oxygen packaged foods were observed in the facility.

Note: Discussed with cook that plan check submittal is required to approve the machine and that there shall be either an accompanying SOP that restricts use to what is allowed under section 114057.1. (c) of the California Retail Food Code or a CDPH approved HACCP plan.

[CA] Submit plans to our department to approve use of the vacuum sealing machine. Provide an approved HACCP plan from the California Department of Public Health or Standard Operating Procedures to limit reduced oxygen packaging of PHFs to less than 48 hours. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Final Cook	170.00 Fahrenheit	
Crab Balls	Upright Cooler	57.00 Fahrenheit	Cooling, prepped about 20 minutes prior
Seabass	Final Cook	160.00 Fahrenheit	
Potatoes	Sheet Tray in Speed Rack	66.00 Fahrenheit	Cooling ~ 1 hour
Fries	Upright Cooler	34.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Braised Short Rib	Sheet Tray in Speed Rack	90.00 Fahrenheit	Cooling ~ 30 minutes
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Mashed Potatoes	Steam Table	140.00 Fahrenheit	
Garlic in Oil	Upright Cooler	50.00 Fahrenheit	Cooling, used about 30 minutes prior
Salmon	Final Cook	150.00 Fahrenheit	
Water	Three Compartment Sink	150.00 Fahrenheit	
Red Pepper Cream Sauce	Ice Bath	100.00 Fahrenheit	Cooling ~ 30 minutes
Steaks	Upright Freezer	-1.00 Fahrenheit	IR
Hot Water	Handwash Sink	130.00 Fahrenheit	

Overall Comments:

Notes:

- An exit interview was conducted with the operator to address the inspection findings. The OIR was issued to e-mail address that was verified onsite.

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 **11/21/2025**. 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:	Report emailed No signature obtained
Signed On:	November 08, 2025