

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 FA0269449 - HOBEE'S RESTAURANT AND BEER GARDEN		Site Address 261 N 2ND ST, SAN JOSE, CA 95112		Inspection Date 08/14/2026		Placard Color & Score YELLOW 67		
Program PR0396336 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHIJATE FOODS SERVICES,		Inspection Time 09:35 - 11:35			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By CAMILLE - OWNER				FSC Enedina Gil Marcial 06/29/2028

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		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							
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
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:

PHFs at the prep cooler across the flat grill were measured between 42-50F. Per cook some items were held overnight and some were prepared this morning (~ 2 hours prior to inspection).

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

[COS] Items prepared this morning were moved to a working refrigerator. Items held overnight were discarded. See VC&D report.

Follow-up By
08/21/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Two liquor bottles were found to be adulterated with dead insects at the bar well.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Bottles were VC&D. See VC&D report.

Follow-up By
08/21/2026

Minor Violations

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

Inspector Observations:

Rodent droppings were observed in the basement area near the grease trap. No evidence of rodents in the permitted food facility area of the basement or upstairs. Per PIC, the building has a separate pest control service in the basement.

[CA] Clean and sanitize area of old droppings.

Follow-up By
08/21/2026

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Repeat Violation: Chlorine at the upright dishwasher measured above 50PPM.

[CA] Ensure to maintain chlorine solution at the machine at 50 PPM.

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

Inspector Observations:

Facility is storing food and food related equipment in the basement area that holds the grease trap.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Remove items from this area of the basement.

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

Inspector Observations:

The upright cooler in the back storage room with the ice machine has liquid debris in the interior.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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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

Inspector Observations:

The prep cooler across the flat grill is not maintaining PHFs at 41F or below. Ambient was measured at 45F in the bottom section and 48F at the top section. The digital readout was measured at 44F when inspection started and later measured at 50F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, service, or replace unit.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Handwash sink near the cookline and handwash sinks in the restrooms are draining slowly.

[CA] Ensure sinks are draining properly.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

The door to the basement area that holds the grease trap does not close.

[CA] Ensure to keep the door closed to prevent entrance and harborage of vermin.

[COS] PIC was able to have staff close the door.

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

Inspector Observations:

There is a gap along the corner of the wall in the server storage room behind the bar.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Potatoes	Griddle - Hot Hold	190.00 Fahrenheit	
Ambient Air	Prep Cooler - Bottom	45.00 Fahrenheit	
Pico de Gallo	Prep Cooler - Top	43.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	100.00 PPM	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Salmon	Prep Cooler - Bottom	40.00 Fahrenheit	per cook, left thawing overnight
Milk	Undercounter Cooler - Bar	41.00 Fahrenheit	
Beaten Eggs	Prep Cooler	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Turkey	Prep Cooler - Salad Bar	38.00 Fahrenheit	
Black beans	Walk in Cooler	38.00 Fahrenheit	
Water	Handwash sink	100.00 Fahrenheit	
Potatoes	Prep Cooler - bottom	41.00 Fahrenheit	
Ambient Air	Prep Cooler - Top	48.00 Fahrenheit	
Chorizo Sausage	Prep Cooler - Top Insert	44.00 Fahrenheit	Prepped today

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major 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 \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a

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minimum of two hours, 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 **8/28/2026**. 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.

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: Camille
Owner
Signed On: August 14, 2026