

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 08/14/2026
Program PR0300469 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ROCCA, LOUIS SR	Inspection Time 16:45 - 17:10
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By MICHELLE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed chef crack eggs for a dish and then handle a container a salt without doffing gloves or washing hands.

[CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

[COS] Salt was discarded. Chef instructed to wash hands and change gloves. Educated chef on proper hand wash requirements when switching between raw and ready to eat foods.

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Reduced oxygen packaged steaks and a piece of mortadella were observed in the walk in cooler. Per Chef, the facility owner requested steaks to be packaged for personal use and were packaged today. No date or labeling observed on packages.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. Cease practice of ROP.

[COS] Per Chef, they were packaged today. Items were pierced open to break reduced atmosphere.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Onsite for complaint investigation. Major violation observed.

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.

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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: Michelle
Manager

Signed On: August 14, 2026