

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 FA0210199 - EXCITE BALLPARK - MAIN BBQ		Site Address 588 E ALMA AV, SAN JOSE, CA 95112		Inspection Date 06/17/2026		Placard Color & Score GREEN 89		
Program PR0409862 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name DBH SAN JOSE CONCESSIO		Inspection Time 13:15 - 14:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By LANCE WAGNER				FSC Lance Wagner 04/29/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				
K07	Proper hot and cold holding temperatures	X						S
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	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		
K27	Food separated and protected		
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		
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		

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No hand wash sink provided within warewash/preparation room. Hand wash sink available outside of room, next to water heater.

Follow-up By
07/01/2026

[CA] Provide a hand wash sink within the building where the 3 comp sink is located. Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements.

Submit to Plan Check by 7/1/26.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: Chlorine sanitizer measured 0ppm in the under counter warewash machine.

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

[COS] Warewash machine was primed multiple times, remeasured at 50ppm.

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

Inspector Observations: Water temperature at the 3 comp sink measured 113F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1) Under counter warewash machine installed without prior plan check approval.

Follow-up By
07/01/2026

2) Unapproved Turbofan oven observed.

3) Multiple unapproved tap kegerator beer dispensers observed. Two observed next to Beverage Deck labeled "VIP Deck Bar 2". Two additional kegerators observed in "Futures Club" area. Per operator, kegerators are used for special events only. Beer kegerators were not in operation during investigation.

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements. Submit to Plan Check by 7/1/26. Failure to submit by this deadline may result in the impounding of facility equipment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
tri tip	hot holding	151.00 Fahrenheit	
tri tip	walk in cooler	40.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
chlorine	warewash machine	0.00 Fahrenheit	remeasured at 50ppm
sliced tomato	sliding door display cooler	41.00 Fahrenheit	
water	3 comp sink	113.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
butter	sliding door display cooler	40.00 Fahrenheit	
hamburger	hot holding	138.00 Fahrenheit	
quaternary ammonium	3 comp sink	200.00 PPM	
BBQ pork	hot holding	147.00 Fahrenheit	
BBQ pork	walk in freezer	21.00 Fahrenheit	IR
raw ground beef patty	walk in freezer	20.00 Fahrenheit	IR

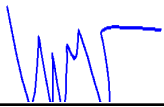
Overall Comments:

Conducted in conjunction with complaint investigation: CO0159886

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 **7/1/2026**. 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: Lance Wagner
Director of Food and Beverage
Signed On: June 17, 2026