

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 FA0267316 - FAMOUS DAVE'S		Site Address 61 CURTNER AV, SAN JOSE, CA 95125		Inspection Date 12/08/2025		Placard Color & Score GREEN 85		
Program PR0394475 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name F.D. OPCO, LLC		Inspection Time 11:50 - 13:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By JOSHUA MALAVE				FSC Joshua Malave 05/02/2028

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						
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						
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		
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	X	
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		X
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: Bar paper towel dispenser is not closed , paper towels are exposed.

[CA] Ensure paper towel dispenser is properly locked at all times to prevent contamination.

K14 - 3 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) Accumulation of grime observed on bar soda guns and inside nozzles.

[CA] Routinely clean and sanitize soda guns and nozzles to prevent buildup.

2) Accumulation of mold-like substance and stains observed on interior of ice machine.

[CA] Routinely clean and sanitize ice machine to prevent buildup.

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

Inspector Observations: REPEAT VIOLATION:

Water temperature at bar 3 composition sink measured 115F.

[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.

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: Lack of plugs/stoppers to fill up the 3 compartment warewashing sink.

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

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: REPEAT VIOLATION:

Facility has not submitted plans regarding the newly installed water heaters. Previously documented on routine inspection reports: 2/1/2024, 12/23/2024.

Follow-up By
01/05/2026

[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. Plans must be submitted by 01/05/2026.

Note: Plan check consultation hours are Monday- Friday: 730AM-10AM and afternoon by appointment only at address above.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw cod	single door prep cooler 2 - insert	40.00 Fahrenheit	
chipotle ranch	2 door prep cooler - insert	41.00 Fahrenheit	
cooked chicken wings	single door prep cooler 2	38.00 Fahrenheit	
cooked chicken breast	hot holding cabinet	148.00 Fahrenheit	
water	bar 3 comp sink	115.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
baked beans	hot holding	138.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
water	3 comp prep sink	120.00 Fahrenheit	
pulled chicken	walk in cooler	38.00 Fahrenheit	
water	bar hand wash sink	100.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
pork ribs	hot holding	148.00 Fahrenheit	
sliced tomatoes	single door prep cooler - insert	40.00 Fahrenheit	
beef brisket	hot holding	141.00 Fahrenheit	
salsa	single door prep cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
pico de gallo	single door prep cooler - insert	41.00 Fahrenheit	
mac and cheese	walk in cooler	37.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer bucket	200.00 PPM	
potato salad	2 door prep cooler - insert	40.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
water	janitorial sink	120.00 Fahrenheit	
pulled pork	hot holding	140.00 Fahrenheit	
cooked chicken thigh	hot holding cabinet	146.00 Fahrenheit	
whipped cream	single door under counter cooler	37.00 Fahrenheit	IR
raw chicken	drawer cooler	36.00 Fahrenheit	
ground beef patty	prep counter	173.00 Fahrenheit	final cook temp

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation: CO0158452

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 **12/22/2025**. 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: Joshua Malave
manager

Signed On: December 08, 2025