

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 FA0263404 - OLD WAGON SALOON & GRILL. THE	Site Address 73 N SAN PEDRO ST, SAN JOSE, CA 95110	Inspection Date 01/25/2024
Program PR0387975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DUGALA LLC	Inspection Time 15:30 - 16:15
Inspected By PETER ESTES	Inspection Type FOLLOW-UP INSPECTION	Consent By LUCIO GARCIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/22/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/25/2024

Cited On: 01/22/2024

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

Compliance of this violation has been verified on: 01/25/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine	bar dishwasher	50.00 PPM	
walk in	walk in	39.00 Fahrenheit	
warmer	kitchen	135.00 Fahrenheit	
quat	3 compartment	200.00 PPM	
hot water	bar 3 compartment	120.00 Fahrenheit	
drawer	cook line	41.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection to inspection dated 1/22/24/

Violations 6 and 7 have been corrected.

New prep unit ordered for front kitchen.

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 **2/8/2024**. 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: Lucio Garcia
General Manager
Signed On: January 25, 2024