

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 FA0250343 - BBQ CHICKEN NORTH PARK		Site Address 1708 OAKLAND RD, SAN JOSE, CA 95131		Inspection Date 02/09/2026	
Program PR0360689 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BBQNC1 CORPORATION		Inspection Time 15:30 - 17:05
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By YONAS	FSC Eun Hye Park 05/23/2028	

Placard Color & Score
GREEN
76

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				N
K05 Hands clean, properly washed; gloves used properly			X				N
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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				N
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						S

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	X	
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	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:

Large container of flour, and large container of seasoning observed maintained out of temperature control on the counter to the right of the cook-line. Dried bits of chicken observed in the flour, and in the seasoning. The presence of raw chicken in flour and seasoning renders them (the flour and seasoning respectively) potentially hazardous foods. Per the cook, it is swapped it out every 6 hours; Once at the start of the 10AM morning shift, and once at the 4PM evening shift. At the time of inspection, 3:45PM, flour and seasoning had been maintained out for 5 hours and 45 minutes.

[CA] Potentially hazardous foods shall be held at 41F or below or at 135F or above, or else subjected to time as a public health control.

Ensure that the container used for dredging chicken is also swapped out every 4 hours.

[COS] Container of flour and container of seasoning voluntarily discarded.

Going forward, facility has agreed to subject the following to time as a public health control (4-hour rule): container of flour, container of seasoning, and bowl of pooled eggs maintained out of temperature control for the purpose of dredging raw chicken.

When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Facility has opted to write their own procedures for time as a public health control (4-hour rule). Email completed procedures or any inquires to maverick.chin@deh.sccgov.org

Minor violation:

All raw chicken (thighs, drumsticks, etc.) measured between 45F and 46F while maintained in the upper inserts of the prep cooler across from the cook-line. Per staff, it had all been refilled approximately 2 hours prior.

[CA] Potentially hazardous foods intended for temperature control shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employee observed eating in the kitchen area, directly adjacent to an open prep cooler full of raw chicken.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers fitted with tight fitting lids and straws to prevent contamination.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Employee observed eating using gloved hands in the kitchen area. Employee was stopped and instructed to wash hands prior to any contamination.

Employee wiped nose on gloved hand, then continued onto food preparation.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

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

Inspector Observations:

REPEAT VIOLATION

Handwash station to the right of the cook-line partially obstructed by an open, uncovered bulk bin of flour stored directly in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Maintain bulk containers closed and store away from sinks to prevent potential splash 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:

Quaternary ammonium sanitizer measured 0 ppm in the three compartment sink while not actively in-use to wash dishes. Feed line was not immersed in sanitizer in the container of quaternary ammonium. After feed-line was reinserted, quaternary ammonium measured between 0 ppm and 100 ppm.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Frozen chicken observed to be thawing in ambient temperature while maintained on a counter at the back kitchen.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

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Inspector Observations:

Heavy accumulation of grease and old food on the floor underneath the three-door upright refrigerator at the back of the kitchen.

[CA] Walls and/or floors in food preparation area shall be maintained clean to prevent the attraction of vermin..

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cooked peeled eggs	three door upright cooler - back kitchen	39.00 Fahrenheit	
frozen potsticker	two-door upright freezer	15.00 Fahrenheit	
fried chicken	fryer basket	199.00 Fahrenheit	final cook temp
noodles	walk-in cooler	40.00 Fahrenheit	
raw chicken	drawer cooler - under cook-line	41.00 Fahrenheit	
frozen fries	two-door upright freezer	13.00 Fahrenheit	
peppers	three door upright cooler - back kitchen	40.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	0.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
raw chicken thigh	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

Going forward, facility shall subject the following to time as a public health control (4-hour rule): container of flour, container of seasoning, and bowl of pooled eggs maintained out of temperature control for the purpose of dredging raw chicken (presence of raw chicken in flour and seasoning renders them potentially hazardous foods).

Rack of timers observed across from the cook-line. Per staff, rack of timers is currently only used for cooking times for chicken. Recommend designating three specific timers for the three aforementioned items.

When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Facility has opted to write their own procedures for time as a public health control (4-hour rule). Email completed procedures or any inquires to maverick.chin@deh.sccgov.org

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 **2/23/2026**. 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: Hannah
Front of House Member

Signed On: February 09, 2026