

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 FA0208272 - BEST HAWAIIAN BBQ		Site Address 2638 UNION AV, SAN JOSE, CA 95124		Inspection Date 06/19/2025		Placard Color & Score YELLOW 72		
Program PR0301306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BEST HAWAIIAN BBQ INC		Inspection Time 13:10 - 14:10			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By HAN & JESSI (O)				FSC Huaqiang Zheng 10/6/25

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						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
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						
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			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				

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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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: Major: Measured container of brown rice holding at 76F on counter top for more than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.

Follow-up By
06/24/2025

Minor: Measured the following PHFs holding between 44F - 47F in 2 door cold top/reach in at cooks line for less than 4 hours: span, sausage, marinated beef and shell eggs. [CA] Maintain all cold PHFs held at or below 41F.

K14 - 8 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: Major: Observed operator cleaning pots/ cutting boards in warewash sink where raw chicken was previously prepped. Operator did not sanitize sink and/or prepped warewash sink for purposes of warewashing. [CA] The warewashing sink shall be cleaned and sanitized before and after each specific use. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first pre-cleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 [COS] Operator directed to stop, clean sink area, prep the warewash station and rewash all cooking equipment previously washed with out sanitizing.

Follow-up By
06/24/2025

Minor: Observed raw chicken prepped at warewash sink. Facility has a 1-compartment sink next to warewash station. [CA] For purposes of prepping, washing and thawing of food item shall be conducted at 1-compartment sink.

Minor Violations

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

Inspector Observations: Found paper towel stored outside of mounted dispenser in restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found several flies throughout food facility. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found containers of food stored on floor in prep area. [CA] Food shall be stored a minimum of 6 inches off floor.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Found a propane attached to stove stored in back area. Per operator, stove used when facility is busy. [CA] Discontinue using propane stove without a hood. Facility shall using cooking equipment currently under type I hood.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: 1. Found light bulb not turned on at cooks line. [CA] During hours of operation, ensure lights are turn on to provide sufficient lighting.
2. Found gas rice cooker not being maintained under type I hood. All cooking shall be conducted under type I mechanical exhaust hood.**

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	warewash/counter area	62.00 Fahrenheit	diligent prep
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
imitation crab	walk-in	41.00 Fahrenheit	
macaroni salad	2 door cold top	39.00 Fahrenheit	
marinated chicken	walk-in	52.00 Fahrenheit	diligent prep
chicken	flat top	179.00 Fahrenheit	
brown rice	counter	73.00 Fahrenheit	for more than 4 hours. COS-VC&D
marinated beef	2 door reach in	46.00 Fahrenheit	
spam	2 door cold top	46.00 Fahrenheit	
raw beef	2 door reach in	41.00 Fahrenheit	
sausage	2 door cold top	47.00 Fahrenheit	
ambient	2 door upright freezer	14.90 Fahrenheit	
chlorine	sani bucket/warewash (at end of inspection)	100.00 PPM	
beverage	1 door upright	38.00 Fahrenheit	
fish	chest freezer	7.90 Fahrenheit	
shell eggs	2 door cold top	46.00 Fahrenheit	
beverage	1 door upright	37.00 Fahrenheit	
bulgogi	flat top	183.00 Fahrenheit	
white rice	rice warmer	167.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 **7/3/2025**. 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: Jessi Lo
Owner
Signed On: June 19, 2025