

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 FA0269468 - SMOKED OUT BBQ, LLC		Site Address 807 ALDO AV 106, SANTA CLARA, CA 95054		Inspection Date 10/21/2025		Placard Color & Score GREEN 85		
Program PR0400898 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SMOKED OUT BBQ, LLC		Inspection Time 11:00 - 12:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JAMES NGUYEN				FSC JAMES NGUYEN 09/21/2028

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						
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				N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X					N
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						S
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: MARCONI PASTA INSIDE WALK IN COOLER AND TRI TIP IN A PREP COOLER WAS MEASURED 45F.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Properly store cooling foods in such a way to allow proper air flow. Do not cover it unless it reached 41 F.

Minor Violations

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

Inspector Observations: EMPTY SOAP AND PAPER TOWEL DISPENSER FOR FRONT LINE HAND WASHING SINK.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: INNER PANEL OF THE ICE MACHINE HAS MOLD LIKE STAINS AND DEBRIS.

[CA] Clean inner panel of the ice machine to prevent cross contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: TWO COMP FOOD PREP SINK HAS DIRTY DISHES.

[CA] Do not store dirty dishes inside the food prep sink. All dish washing shall be accomplish in a 3-compartment sink following the sanitizing method.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	GRILLING	158.00 Fahrenheit	
HOT WATER	3-COMP SINK	125.00 Fahrenheit	
MACRONI	WALK IN COOLER	45.00 Fahrenheit	WITH PLASTIC COVER - AMBIENT 40 F
MILK'	WALK IN COOLER	40.00 Fahrenheit	
RICE	HOT HOLDING	152.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
MAC & CHEESE	HOT HOLDING	160.00 Fahrenheit	
PORK	HOT HOLDING	150.00 Fahrenheit	
TRI TIP	PREP COOLER	45.00 Fahrenheit	WITH PLASTIC LID - AMBIENT 40 F
HOT WATER	FOOD PREP SINK	125.00 Fahrenheit	
SUSAGE	HOT HOLDING	145.00 Fahrenheit	
MASHED POTATOES	HOT HOLDING	160.00 Fahrenheit	

Overall Comments:

DO NOT COVER WARM FOOD. AFTER COOLING ONLY COVER FOOD WHEN IT REACHES 41F.

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 **11/4/2025**. 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.

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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: JAMES NGUYEN
MANAGER

Signed On: October 21, 2025