

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 FA0282981 - CHARLEYS PHILLY STEAKS		Site Address 925 BLOSSOM HILL RD 1649, SAN JOSE, CA 95123		Inspection Date 10/06/2026		Placard Color & Score GREEN 73			
Program PR0424456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MODESTO VENTURES		Inspection Time 10:00 - 12:45				
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JANDY LOPEZ				FSC Not Available	

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						N
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	N
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				S
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	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		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		X
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: 1. Cheese sauce in metal container held in ambient measured 53F.

Note: PIC stated cheese sauce was taking out of cooler an hour ago.

[CA] PHFs shall be held at 41°F when cold holding.

[SA] Add ice to fill level of metal container for proper cold-holding. Monitor temperature with thermometer.

2. American slice cheese (2lbs) in prep cooler near grill measured 57F.

Note: PIC stated cheese has been there since last night .

[CA] PHFs shall be held at 41°F when cold holding.

[COS] Voluntarily Condemned & Destroyed, item thrown in trash.

3. Chicken popcorn nuggets found in ambient on fry line measured 58F.

Note: PIC stated item has been there since last night .

[CA] PHFs shall be held at 41°F or below or at 135°F or above. After cooking, PHFs should be held at 135°F when hot holding for immediate serve. Advised PIC to use a time log for cooked chicken to 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.

[COS] Voluntarily Condemned & Destroyed by throwing in trash.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Manger's food safety certificate not available at time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: 5. Cheese measured 98F in hot holding unit.

Note: PIC stated cheese was brought out to warm at 9:30am.

[CA] For heating foods to serve, PHFs should be held at at 135°F or above.

[SA] PIC turned up heat setting on warming unit to maximum.

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: Sanitizer quaternary solution measured 100ppm at 3- compartment sink.

Note: No active warewashing at the time.

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

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

Inspector Observations: 1.Boxes of food on floor in walk in in freezer.

2. Boxes of food contact items on floor near dry storage area.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Test strips for quaternary sanitizer were expired.

[CA] Provide accurate non-expired testing strips for monitoring sanitizer solution.

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

Inspector Observations: Missing thermometer in walk-in freeze, cooler, and 1-door prep fridge.

[CA] Provide thermometers in all cooling units.

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

Inspector Observations: 1.Missing ceiling panel above dry storage area located in right corner.

[CA] Repair ceiling panel to prevent pest harborage.

2. Missing/damaged tile underneath food prep sink.

[CA] Repair damage tiles with smooth, nonabsorbent, and easily cleanable surface.

3. FRP on wall unsealed on fry storage wall near office.

[CA] Properly seal/repair fiber reinforcement on walls to prevent pest harborage.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Expired permit not displayed in public view.

[CA] A valid health permit issued by this department shall be posted in a public view.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	ambient	100.00 Fahrenheit	
popcorn chicken	ambient	58.00 Fahrenheit	VC&D
american cheese sliced	prep cooler	57.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
sliced tomatoes	prep cooler	40.00 Fahrenheit	
cheese sauce	metal container	57.00 Fahrenheit	
cheese	warmer	98.00 Fahrenheit	
sanitizer: quat	3-compartment sink	100.00 PPM	
cheddar cheese	3-door cooler	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
garlic saice	walk in cooler	40.00 Fahrenheit	
hot water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

Joint inspection with Travis Ketchu. Report written by Belin Zepeda.

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 **10/20/2026**. 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: Jandy Lopez
Supervisor

Signed On: October 06, 2026