

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 FA0210608 - FIREHOUSE NO. 1 BAR & GRILL		Site Address 69 N SAN PEDRO ST, SAN JOSE, CA 95110		Inspection Date 05/22/2026		Placard Color & Score GREEN 88		
Program PR0305574 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARTINI BROTHERS LLC		Inspection Time 15:50 - 17:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By CHEF JUAN				FSC David Pagan 06/27/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
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						
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		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		
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		
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- Two live cockroaches of the same life stage in the undercounter dishwasher in the kitchen.
- Numerous amounts of dead cockroach bodies and hatched oothecas in the door of the dishwasher and backs of prep coolers.
- Dead cockroaches in the door jams of the kitchen entrance.

2. Photographs: Taken for documentation purposes.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

[COS] Facility eliminated the two live cockroaches immediately. No other activity was observed. Facility also cleaned the affected areas during the inspection. A pest control report dated for 05/18/2026 was reviewed which indicated no pest control activity reported. Facility contacted their pest control which arrived onsite at time of the inspection as well. A follow up inspection will take place within 48 business hours to verify continued compliance.

Minor Violations

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:

1. Second Repeat Violation: In the bar area, at the cold bin, there is pooling water. The undercounter reach in cooler is also pooling water.

2. The prep cooler holding ranch and ketchup is pooling water in the bottom section.

[CA] Ensure to maintain all equipment clean and in good repair. Repair, replace, or service the units.

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

Inspector Observations:

1. The floor under cookline equipment, inbetween the prep coolers, and under the three compartment sink/grease trap have an accumulation of food debris and grime.

2. Repeat Violation: There is a gap between the wall of the bar and the bar top that may allow for the entrance and harborage of vermin.

3. Repeat Violation: There is a rectangular hole in the hole in the bar where the soda lines are coming from.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Follow-up By
05/26/2026

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Measured Observations

Item	Location	Measurement	Comments
Chicken Drumstick	Final Cook	167.00 Fahrenheit	
Water	Two Compartment Warewash	120.00 Fahrenheit	
	Sink		
Water	Handwash Sinks	100.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Chicken Drumstick	Walk in Cooler	40.00 Fahrenheit	
Cheese	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Kitchen	50.00 PPM	
Beef	Walk in Cooler	38.00 Fahrenheit	
Polenta	Steam Table	140.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	39.00 Fahrenheit	
Potatoes	Prep Cooler	39.00 Fahrenheit	

Overall Comments:

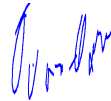
Notes:

- A follow up inspection will be conducted to verify compliance with K23.

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 **6/5/2026**. 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.

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: Juan
Chef
Signed On: May 22, 2026