

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 FA0269449 - HOBEE'S RESTAURANT AND BEER GARDEN		Site Address 261 N 2ND ST, SAN JOSE, CA 95112		Inspection Date 03/12/2026		Placard Color & Score GREEN 79		
Program PR0396336 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHIJATE FOODS SERVICES,		Inspection Time 10:55 - 12:50			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By AUSTIN				FSC Enedina Gil Marcial 06/29/2028

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		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	X	
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	X	
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	X	
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:

Pico de Gallo was found measuring at 46F in the prep cooler top insert. About 30 minutes later the pico de gallo measured at 50F.

Note: All other PHFs in the unit (top and bottom) were at 41F or below.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Per cook, they placed the pico de gallo in the unit at 8 am. Staff agreed to discard item after 4 hours.

Minor Violations

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

Inspector Observations:

A dead cockroach with an egg sac was observed on a sticky trap behind the ovens in the kitchen. No other evidence of an infestation was observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Chlorine at the upright dishwasher measured above 100PPM.

[CA] Ensure to maintain chlorine solution at the machine at 50 PPM.

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:

1. Repeat Violation: Facility lacks testing materials for their choice of sanitizer at the dishwasher, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

2. Facility was using the three compartment sink to thaw out foods when the prep sink was available.

[CA] Ensure to the reserve the use of the three compartment sink for warewashing purposes only.

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:

The right door of the upright cooler in the basement is in disrepair.

[CA] Ensure to maintain equipment clean and in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations:

Facility had the back door propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations:

1. There is a gap on the wall in the basement near the walk in cooler.

2. There is an accumulation of grease and food debris under the cookline.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Undercounter Cooler - Bar	40.00 Fahrenheit	
Ice Cream	Upright Cooler - Bar	20.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Rice	Speed Rack	156.00 Fahrenheit	
Turkey	Upright Freezer	2.00 Fahrenheit	IR
Chicken	Prep Cooler - Bottom	38.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Potatoes	Flat Griddle	160.00 Fahrenheit	
Sausage	Prep Cooler - Top Insert	33.00 Fahrenheit	
Beaten Eggs	Walk in Cooler	38.00 Fahrenheit	
Turkey	Walk in Cooler	39.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	100.00 PPM	
Sliced Tomatoes	Prep Cooler - Top Insert	38.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Milk	Upright Cooler - Ice Machine Room	38.00 Fahrenheit	
Pico de Gallo	Undercounter Cooler - Basement	40.00 Fahrenheit	

Overall Comments:

Notes:

- During the inspection observed the facility preparing prepackaged meals for students at Hillbrook School across the street. Per PIC, they have been fulfilling orders since last spring. Orders are submitted via EZCATERING website's school page.

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 **3/26/2026**. 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: Zoe
Catering Director/Operations Manage

Signed On: March 12, 2026