

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 FA0256399 - FRANK & FURTER'S HANDCRAFTED HOT DOGS	Site Address 1158 N CAPITOL AV, SAN JOSE, CA 95133	Inspection Date 11/11/2025
Program PR0374438 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DINNOVATIONS LLC	Inspection Time 14:40 - 15:35
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By EDWARD AVELDALO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/04/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/11/2025

Cited On: 11/04/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 11/11/2025. See details below.

Cited On: 11/11/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cheese in top well is between 60-62F. Ambient temperature of prep unit is 45F. Per PIC, cheese was stocked in top well about 3 hours ago.

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

[SA] Discard cheese in 1 hour.

Repair unit and do not use until unit is able to maintain PHFs at 41F or below.

Minor Violations

Cited On: 11/11/2025

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

Inspector Observations: No probe thermometer is available for use in facility.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Measured Observations

Item	Location	Measurement	Comments
sausage	reach in	39.00 Fahrenheit	raw ground beef - 39F cooked noddles - 39F
cheese	top well	60.00 Fahrenheit	60 - 62 F
water	hand sink	100.00 Fahrenheit	

Overall Comments:

Follow up inspection for conditional pass issued on 11/4/2025 for improper hand washing facilities and improper cold holding temperatures for potentially hazardous foods.

A major violation was found this day for improper cold holding temperature for PHFs - cheese.

Maintain cold holding potentially hazardous foods at 41F or below and hot holding PHFs at 135F or higher.

Maintain hand sinks stocked with soap and paper towels at all times.

OFFICIAL INSPECTION REPORT

Facility FA0256399 - FRANK & FURTER'S HANDCRAFTED HOT DOGS	Site Address 1158 N CAPITOL AV, SAN JOSE, CA 95133	Inspection Date 11/11/2025
Program PR0374438 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DINNOVATIONS LLC	Inspection Time 14:40 - 15:35

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 **11/25/2025**. 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: Edward Avelvalo
Supervisor

Signed On: November 11, 2025