

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 FA0251119 - JACK'S RESTAURANT & BAR		Site Address 1502 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 06/10/2025		Placard Color & Score GREEN 85		
Program PR0364390 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name JACKS SJ, LLC		Inspection Time 10:00 - 12:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By DONALD EMORY				FSC Donald Emory 7/31/29

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

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

Inspector Observations: *Potentially hazardous foods held in prep units and ice baths across from the cook line are measured at improper cold holding temperatures. Inside food prep units and drawer coolers: tuna salad, potato salad, cut tomatoes, raw beef patty, hot dogs, diced tomatoes, cheese, cut sausage, clams, and raw shrimp were measured at 47F to 58F. In improperly prepared ice baths: raw shell eggs, diced tomatoes, grits measured at 68F to 71F. Per employee, all items were prepared or refilled within the last hour. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] *Employee used ice to help rapidly bring down the temperatures of food items in the prep units. Employee will continue to monitor the temperatures, and for items that does not reach 41F will be discarded by 1 PM.*

Proper ice baths was prepared by adding additional ice and water to submerge the side of the food containers.

Minor Violations

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

Inspector Observations: *Single-use paper towels are not available inside the dispenser for the handwash sink located at the bar. Employees were using napkins available on the counter. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required. Paper towels shall be stored inside of dispenser to protect from contamination.*

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: *Ambient temperature of the food prep unit by the grill and the one located at the end of the cook line nearest the dishwasher were measured above 41F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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

Inspector Observations: *Observed employee's personal lunch stored in reach-in cooler in direct contact with containers or food that are used/served by the facility. [CA] Employee's personal food shall be stored in a designated location that is separate or below food used by the facility.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	100.00 PPM	
Grilled chicken	Drawer cooler nearest office	41.00 Fahrenheit	
Raw beef patty	Drawer cooler under grill	41.00 Fahrenheit	
Diced chicken	Food prep unit at end of cook line near dishwasher	58.00 Fahrenheit	
Raw shell eggs	Ice bath	71.00 Fahrenheit	
diced tomatoes	Food prep unit insert near deep fryers	41.00 Fahrenheit	
Clams	Food prep unit at end of cook line near dishwasher	52.00 Fahrenheit	
whipped cream	Food prep unit by beverage station	41.00 Fahrenheit	
Ambient	Food prep unit across from the grill	48.00 Fahrenheit	
Cooked beef	Walk-in cooler	108.00 Fahrenheit	Cooling
Meat loaf	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Drawer cooler nearest office	40.00 Fahrenheit	
Turkey	Food prep unit nearest office	40.00 Fahrenheit	
Diced tomatoes	Ice bath	68.00 Fahrenheit	
Raw chicken	Upright reach-in coolers by warewashing	41.00 Fahrenheit	
Tuna salad	Food prep unit across from the grill	47.00 Fahrenheit	
Cooked chicken	Walk-in cooler	93.00 Fahrenheit	Cooling
Raw chicken	Drawer cooler under grill	41.00 Fahrenheit	
Eggs	Food prep unit insert near deep fryers	41.00 Fahrenheit	
Raw steak	Drawer cooler under grill	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked shrimp	Food prep unit insert near deep fryers	41.00 Fahrenheit	
Raw beef patty	Drawer cooler from prep unit across the grill	48.00 Fahrenheit	
Diced tomatoes	Food prep unit at end of cook line near dishwasher	50.00 Fahrenheit	
Raw shrimp	Food prep unit at end of cook line near dishwasher	50.00 Fahrenheit	
Meat balls	Drawer cooler nearest office	40.00 Fahrenheit	
Chicken	Cooked	166.00 Fahrenheit	
Cheese	Food prep unit at end of cook line near dishwasher	55.00 Fahrenheit	
cut tomatoes	Walk-in cooler	41.00 Fahrenheit	
Salmon	Upright reach-in coolers by warewashing	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Heavy cream	Upright reach-in coolers by warewashing	41.00 Fahrenheit	
cut melons	Food prep unit by beverage station	41.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Potato salad	Food prep unit across from the grill	47.00 Fahrenheit	
Cut tomatoes	Food prep unit nearest office	40.00 Fahrenheit	
Raw fish	Drawer cooler nearest office	39.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Sausages	Steam table	145.00 Fahrenheit	
Chicken corn soup	warmer	145.00 Fahrenheit	

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Shrimp	Upright reach-in coolers by warewashing	41.00 Fahrenheit
Mashed potatoes	Steam table	145.00 Fahrenheit
Hotdogs	Drawer cooler from prep unit across the grill	48.00 Fahrenheit
Grits	Ice bath	68.00 Fahrenheit
Chili	warmer	150.00 Fahrenheit

Overall Comments:

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 **6/24/2025**. 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: Donald
Manager
Signed On: June 10, 2025