

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 FA0283383 - SMOKING PIG BBQ		Site Address 530 NEWHALL DR 10, SAN JOSE, CA 95110		Inspection Date 01/17/2025	
Program PR0425076 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name PAUL REDDICK		Inspection Time 14:25 - 16:10
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JORDAN	
FSC Santos de la Concha Reyes 04/14/2026					

Placard Color & Score
YELLOW
66

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		X			N
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				

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	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	X	
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		
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

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

Inspector Observations:

1. Major Violation: In the smoker patio area, at the only hand wash station available, the hand sink was inoperable with a lack of soap, paper towels, and both hot and cold water.

Follow-up By
01/22/2025

[CA] All food facilities shall provide an operable handwashing station.

[SA] Staff shall wash their hands in the kitchen when checking on food in the smoker area. Ensure to prevent any contamination of washed hands while traveling to the smoker area.

2. Major Violation: In the bar area, at the only hand wash station, there is no permanent dispenser for soap and the facility placed the incorrect paper towels for the dispenser available, rendering the paper towels unusable.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times and single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] The roll of paper towels were removed from the trifold paper towel dispenser for use.

3. Minor Violation: REPEAT VIOLATION: In the kitchen area, one of the hand sinks lacked soap in its dispenser.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations:

1. In the kitchen area, next to the fryer, fries in a shallow hotel pan were found in an ice bath also made in a shallow hotel pan. Fries were measured above 50F at the top and 23F at the bottom. Per cook, they placed the fries on the ice bath approximately 30 minutes prior.

Follow-up By
01/22/2025

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

[SA] Cook agreed to discard fries after 4 hours of use. Discussed using TPHC for the fries with Jordan, however, they prefer to maintain the fries cold. Recommend using a deep hotel pan to create the ice bath and increase contact surface area.

2. In the kitchen area, next to the range, a small try of parcooked bacon was observed.

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

[SA] Cook agreed to discard fries after 4 hours of use. Educated facility that parcooked bacon is a Potentially Hazardous Food that requires time/temp control.

Minor Violations

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

Inspector Observations:

Food Handler Cards for staff were not available upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

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Inspector Observations:

1. Staff were observed wet stacking dishes in the ware washing area.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

2. In the back of house area, at the ice machine, the interior upper lip has a mold-like accumulation.

[CA] Ensure to maintain the ice machine clean. Clean the lip of any deleterious substance.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

In the smoker area, at the hand sink, both hot and cold water were shut off.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

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

Inspector Observations:

Several small flies were observed throughout the facility near the bar, drink station, and hot hold cabinet/mobile food delivery counter.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

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:

Facility lacks testing materials for their choice of sanitizer, quaternary ammonia.

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

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. In the smoker area, the hand sink is in disrepair and detached from the wall.

2. In the smoker area, there is an upright freezer in disrepair.

3. In the kitchen area, there are two undercounter hot boxes that are in disrepair.

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

4. In the kitchen area, at the drain pipe for the dishwasher, the drain pipe is being held up by a wooden log.

[CA] Ensure to use equipment made with approved materials.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

In the bar area, at the three compartment sink faucet, the hot water handle is stripped and will not turn off.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Beans	Steam Well	155.00 Fahrenheit	
Pasta	Walk in Cooler	38.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Rice	Rice Warmer	135.00 Fahrenheit	
Ribs	Hot Box Cabinet	135.00 Fahrenheit	
Mac and Cheese	Steam Well	150.00 Fahrenheit	
Bacon	Counter	80.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher - Bar and Kitchen	50.00 PPM	
Beer	Bar Cooler	41.00 Fahrenheit	
Pico de Gallo	Prep Cooler	41.00 Fahrenheit	
Cheesecake	Undercounter Cooler	40.00 Fahrenheit	
Mac and Cheese	Walk in Cooler	38.00 Fahrenheit	
Fries	Ice Bath	50.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Ribs	Walk in Cooler	40.00 Fahrenheit	
Mashed Potatoes	Steam Well	150.00 Fahrenheit	

Overall Comments:

Notes:

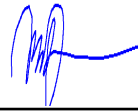
- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

- The sauces held on the tables indicate to refrigerate after opening. Ingredients on bottles do not indicate the sauces are Potentially Hazardous Foods. Further evaluation may be required.

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 1/31/2025. 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: Jordan Dunbrack
General Manager

Signed On: January 17, 2025