

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 12/11/2023
Program PR0425076 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name PAUL REDDICK	Inspection Time 11:00 - 11:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JESSICA ZHANG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/07/2023

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

Compliance of this violation has been verified on: 12/11/2023

Cited On: 12/07/2023

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 12/11/2023

Minor Violations

Cited On: 12/11/2023

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

Inspector Observations: Repeated violation: Multiple ceiling panels are missing from the roof located back in the kitchen and storage areas.

[CA] Replace the missing ceiling panels immediately.

Follow-up By
12/18/2023

Measured Observations

Item	Location	Measurement	Comments
Ribs	Walk-in cooler	35.00 Fahrenheit	
Beef	Walk-in cooler	35.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Note: The facility was closed on 12/7/23 for lack of hot water on the sinks. During today's follow-up inspection, 125 oF water is measured at the preparation and wash sinks. Therefore, the facility shall be open for service.

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 **12/25/2023**. 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: Jessica Zhang
Owner

Signed On: December 11, 2023