

# 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

<b>Facility</b> FA0267570 - SJC-TB-GATE23-JIM STUMP'S TAPROOM & KITC	<b>Site Address</b> 1701 AIRPORT BL NC-9A, SAN JOSE, CA 95110	<b>Inspection Date</b> 05/29/2025
<b>Program</b> PR0394846 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> SSP AMERICA SJC, LLC	<b>Inspection Time</b> 12:20 - 13:00
<b>Inspected By</b> LAWRENCE DODSON	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> EDUARDO RODRIGUEZ

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

Cited On: 05/20/2025

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

**Compliance of this violation has been verified on: 05/29/2025**

#### Measured Observations

Item	Location	Measurement	Comments
drawer refrigerator	cook line	40.00 Fahrenheit	
standing freezer	cook line	7.00 Fahrenheit	

#### Overall Comments:

**Follow up inspection conducted to verify repairs of drawer refrigerator at cook line and standing freezer.**

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 **6/12/2025**. 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:** Eduardo Rodriguez  
PIC

**Signed On:** May 29, 2025