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 FA0208272 - BEST HAWAIIAN BBQ		Site Address 2638 UNION AV, SAN JOSE, CA 95124		Inspection Date 01/25/2024
Program PR0301306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BEST HAWAIIAN BBQ INC	Inspection Time 15:35 - 16:35	
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By MEI & JESSI	_	



Comments and Observations

Major Violations

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

Inspector Observations: 1. Lacking soap at ONLY hand wash station in back prep area.

2. Lacking soap at ONLY hand wash station in front service area.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator directed to restock.

- 3. Lacking single use paper towel at ONLY hand wash station at front service line. [CA] Single-use sanitary towels shall be provided in dispensers. [COS] Operator directed to restock.
- 4. Found ONLY hand wash station at front service line currently inoperable. No water is flowing. Note: Facility is currently closed at the time of inspection. [CA] Ensure hand wash station is operable with cold/hot water available. [SA] Operator directed to repair hand wash station prior to opening facility to public.

Minor Violations

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: Lacking goose neck faucet at warewash sink right side. Observed ONLY a spray nozzle. [CA] Provide gooseneck sprayer nozzle at warewash sink.

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: Observed wooden board lining flat top at cooks line. [CA] Discontinue using wooden material

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: Observed 1-compartment sink drain line is a rubber tubing substance. [CA] Facility shall install proper drain line to connect from sink for floor sink.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
warm water	handsink (back prep & RR)	100.00 Fahrenheit	
hot water	warewash/1-comp/mop	120.00 Fahrenheit	
ambient	walk-in-cooler	40.00 Fahrenheit	
ambient	1 door true	60.00 Fahrenheit	currently no plugged in. Once in operation, ensure unit is reading at or below 41F.
ambient	2 door upright freezer	1.40 Fahrenheit	
water	handsink (front service line)	0.00 Fahrenheit	currently inoperable. Prior to opening facility, ensure cold/hot water is available.
ambient	2 door reach in/cold top	41.00 Fahrenheit	

Overall Comments:

FACILITY EVALUATION/OWNERSHIP CHANGE INFORMATION

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FA0208272 - BEST HAWAIIAN BBQ	2638 UNION AV, SAN JOSE, CA 95124	01/25/2024
Program	Owner Name	Inspection Time
PR0301306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	2 - FP10 BEST HAWAIIAN BBQ INC	15:35 - 16:35

NEW FACILITY NAME: Best Hawaiian BBQ

NEW OWNER: Best Hawaiian BBQ Inc

The applicant has completed the application for an Environmental Health Permit.

The permit category for this facility is FP10 An invoice for the permit fee in the amount of \$1,079.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 2/01/24 - 1/31/25.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 1/25/24.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

Note: Prior to opening up facility, ensure hand wash station at front service line is operable with cold/warm running water.

- New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: Yu Lan Lo

Signed On: January 25, 2024

Owner