

# 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><br>FA0251119 - JACK'S RESTAURANT & BAR                          |  | <b>Site Address</b><br>1502 SARATOGA AV, SAN JOSE, CA 95129 |                                    | <b>Inspection Date</b><br>05/29/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>90</b> </div> |  |                                    |
| <b>Program</b><br>PR0364390 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                             | <b>Owner Name</b><br>JACKS SJ, LLC |                                      | <b>Inspection Time</b><br>08:00 - 09:45 |                                                                                                                                                                |  |                                    |
| <b>Inspected By</b><br>DENNIS LY                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                    | <b>Consent By</b><br>RAFAEL M.       |                                         |                                                                                                                                                                |  | <b>FSC</b> Rafael Mejia<br>4/27/28 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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     | X      |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | 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  |       |       |        |     |     | 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                                                        | X   |     |
| 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                    |     |     |
| 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   | 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0251119 - JACK'S RESTAURANT & BAR                          | Site Address<br>1502 SARATOGA AV, SAN JOSE, CA 95129 | Inspection Date<br>05/29/2026    |
| Program<br>PR0364390 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>JACKS SJ, LLC                          | Inspection Time<br>08:00 - 09:45 |
| K48                                                                      | Plan review                                          |                                  |
| K49                                                                      | Permits available                                    |                                  |
| K58                                                                      | Placard properly displayed/posted                    |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed putting on new disposable gloves without washing hands after changing task from cleaning. [CA] Employees shall properly wash their hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle food or food contact surfaces. [COS] Employee stopped and washed hands.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Potentially hazardous foods (sour cream, salsa, raw shell eggs) on ice bath by the cook line is measured at 47F - 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee added more water into the ice bath so that the food containers sinks into the ice rather than sit on top of the ice.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Inside the upright reach-in cooler located near the dishwasher, tray of raw shell eggs is stored above ready-to-eat foods. [CA] Properly store raw food items separate or below ready-to-eat foods to prevent cross-contamination.**

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: Leak observed under handwash sink located near the dessert station. [CA] Plumbing in the facility shall be maintained in good repair. [COS] Employee tightened the drain pipes and repaired the leak.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0251119 - JACK'S RESTAURANT & BAR                          | Site Address<br>1502 SARATOGA AV, SAN JOSE, CA 95129 | Inspection Date<br>05/29/2026    |
| Program<br>PR0364390 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>JACKS SJ, LLC                          | Inspection Time<br>08:00 - 09:45 |

## Measured Observations

| Item               | Location                                | Measurement       | Comments |
|--------------------|-----------------------------------------|-------------------|----------|
| Raw steak          | Drawer cooler at cook line              | 37.00 Fahrenheit  |          |
| Milk               | Reach-in cooler at server station       | 41.00 Fahrenheit  |          |
| Chicken            | Drawer cooler near office               | 37.00 Fahrenheit  |          |
| Raw fish           | Drawer cooler at cook line              | 36.00 Fahrenheit  |          |
| Cheese             | Walk-in cooler                          | 40.00 Fahrenheit  |          |
| Heavy cream        | Upright reach-in cooler near dishwasher | 41.00 Fahrenheit  |          |
| Chili              | Upright warmer at back of kitchen       | 150.00 Fahrenheit |          |
| Cheese             | Drawer cooler near office               | 41.00 Fahrenheit  |          |
| Chickpeas          | Prep line insert at cook line           | 40.00 Fahrenheit  |          |
| Ham                | Drawer cooler at cook line              | 39.00 Fahrenheit  |          |
| Cheese             | Upright reach-in cooler near dishwasher | 40.00 Fahrenheit  |          |
| Heavy cream        | Reach-in cooler under espresso machine  | 40.00 Fahrenheit  |          |
| Chlorine sanitizer | Dishwasher - bar                        | 100.00 PPM        |          |
| Raw shell eggs     | Upright reach-in cooler near dishwasher | 40.00 Fahrenheit  |          |
| Sour cream         | Ice bath at cook line                   | 48.00 Fahrenheit  |          |
| Chilli             | Warmer at cook line                     | 149.00 Fahrenheit |          |
| Raw chicken        | Drawer cooler at cook line              | 37.00 Fahrenheit  |          |
| Raw shell eggs     | Ice bath at cook line                   | 47.00 Fahrenheit  |          |
| Hot water          | Three compartment sink - bar            | 120.00 Fahrenheit |          |
| Hot water          | Three compartment sink                  | 120.00 Fahrenheit |          |
| Turkey             | Prep line insert near office            | 39.00 Fahrenheit  |          |
| Raw beef patty     | Walk-in cooler                          | 37.00 Fahrenheit  |          |
| Raw beef           | Walk-in cooler                          | 37.00 Fahrenheit  |          |
| Hot water          | Handwash sink                           | 100.00 Fahrenheit |          |
| Raw beef patty     | Drawer cooler at cook line              | 39.00 Fahrenheit  |          |
| Chlorine sanitizer | Dishwasher                              | 100.00 PPM        |          |
| Cut tomatoes       | Prep line insert near office            | 40.00 Fahrenheit  |          |
| Cut melon          | Food prep unit at dessert station       | 41.00 Fahrenheit  |          |
| Meat balls         | Drawer cooler at cook line              | 39.00 Fahrenheit  |          |
| Chicken            | Walk-in cooler                          | 37.00 Fahrenheit  |          |
| Salsa              | Ice bath at cook line                   | 47.00 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 6/12/2026. 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: Julio Cesar Torres  
Kitchen Manager  
Signed On: May 29, 2026