

**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> FA0206242 - JON JONS BARBEQUE		<b>Site Address</b> 1305 OLD OAKLAND RD, SAN JOSE, CA 95112		<b>Inspection Date</b> 02/05/2026	
<b>Program</b> PR0306141 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> CR GRANT ENTERPRISES LI		<b>Inspection Time</b> 10:05 - 11:20
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RUTH (VIA PHONE)	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>86</b>

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				
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			N
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						S

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		
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

*One container of cooked, bone-in chicken measured 57F and two containers of cooked brisket measured 59F while maintained in deep containers kept tightly covered with foil in the two-door upright clear door cooler at the back storage area. Per the cook, they had been cooked yesterday and placed inside the refrigerator to cool down overnight.*

*[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

*[COS] Chicken and brisket voluntarily discarded.*

*\*Note: Recommend cooling smaller quantities in each container, and not tightly wrapping containers with foil during the cooling process.*

### Minor Violations

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

**Inspector Observations:**

*Facility could not provide a valid food safety certificate. Food safety certificate on file is expired.*

*[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:**

*Hand sink in the warewashing area partially obstructed by a trash can placed in front, with a bottle of bleach and a bottle of soap placed directly inside the wash basin.*

*[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.*

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

Item	Location	Measurement	Comments
barbeque and pepper sauce	steam table	169.00 Fahrenheit	
frozen shrimp	upright freezer - storage room	12.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
bacon	freezer chest - storage entrance	20.00 Fahrenheit	
potato salad	prep cooler - service counter	41.00 Fahrenheit	
chicken	barbeque grill	169.00 Fahrenheit	final cook temp
brisket	two-door upright cooler - dishwashing room	41.00 Fahrenheit	
warm water	two compartment hand sink - external facility	100.00 Fahrenheit	
potato salad	glass upright cooler - service counter	40.00 Fahrenheit	
cheese	upright clear door cooler - storage room	41.00 Fahrenheit	
frozen beef	freezer chest - storage room	19.00 Fahrenheit	
warm water	hand sink - service counter	100.00 Fahrenheit	

## Overall Comments:

**Blue and black mold observed inside a container of whipped topping. Per staff, the whipped topping is an employee's, and was not intended for service. Facility does not offer the item on the menu or for sale.**

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 **2/19/2026**. 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:** Alonzo Cook  
**Signed On:** February 05, 2026