

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 FA0205634 - SMOKING PIG BBQ COMPANY LLC		Site Address 1144 N 4TH ST, SAN JOSE, CA 95112		Inspection Date 08/03/2026		Placard Color & Score GREEN 77		
Program PR0304990 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name REDDICK, PAUL H		Inspection Time 11:15 - 12:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By LORENA				FSC Zahia Pride 04/04/2027

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						
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			S
K06	Adequate handwash facilities supplied, accessible	X						
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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee directly discarding foods into the trash can, removing gloves, then donning new gloves to handle clean equipment without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and directed employee to properly wash hands prior to donning gloves and handling clean equipment.*

Minor Violations

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

Inspector Observations: *On preparation counter next to cook line, measured fries from 41 to 47F. Per employees, fries were removed from refrigeration unit less than 20 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Fries were relocated to the walk-in cooler to facilitate rapid cooling.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Measured chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of 50 ppm, or as per manufacturer's specifications.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1) Observed a couple of old rodent droppings on the floor of the dry storage room, nearby the office. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.*

2) Observed a couple of drain flies underneath the mechanical dishwasher. [CA] The premises of a food facility shall be maintained free of other non-disease carrying insects, such as drain flies.

NOTE: *Reviewed last pest control services report from Habitat Pest Control on 6/27/2026. Per report, no rodent activity was observed at time of inspection. PIC stated that facility will continue to receive monthly pest control services.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed two lights above the warewashing area and cook line are constantly flickering and are in disrepair. [CA] Repair lighting. In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.*

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 active, ongoing leak underneath the ice machine. A puddle of standing water has accumulated underneath the ice machine. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Follow-up By 08/04/2026

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Inspector Observations: *Observed gaps in the ceiling above the front preparation area due to misaligned ceiling panel. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	2-door preparation unit	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
cooked macaroni	walk-in cooler (1)	41.00 Fahrenheit	
cream pie	2-door upright cooler (front)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
brisket	preparation counter	163.00 Fahrenheit	Final cooking temperature.
brisket	smoker	146.00 Fahrenheit	
chicken	upright warmer	137.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cut tomato	2-door preparation unit	41.00 Fahrenheit	
chicken	steam table	143.00 Fahrenheit	
beans	walk-in cooler (2)	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	

Overall Comments:

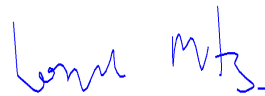
Routine inspection conducted in conjunction with CO0160416.

A follow-up inspection will be conducted within one business day to verify compliance of violation K23. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **8/17/2026**. 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: Lorena Martinez
Manager
Signed On: August 03, 2026