

# 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>FA0287485 - DISCOVERY FUSION BBQ                              |  | <b>Site Address</b><br>1151 S DE ANZA BL, SAN JOSE, CA 95129 |                                          | <b>Inspection Date</b><br>06/18/2026 |                                         | <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>PR0431208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                              | <b>Owner Name</b><br>YYDS ENTERPRISE LLC |                                      | <b>Inspection Time</b><br>10:00 - 11:20 |                                                                                                                                                                |  |                                    |
| <b>Inspected By</b><br>FRANK LEONG                                               |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                          | <b>Consent By</b><br>RUI LIU         |                                         |                                                                                                                                                                |  | <b>FSC</b> XIAOXI GE<br>04/03/2029 |

  

| 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     |        |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| 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     |        |     |     |     |
| 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                                    | X   |     |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0431208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>YYDS ENTERPRISE LLC                     | Inspection Time<br>10:00 - 11:20 |
| 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

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

**Inspector Observations: In the kitchen area, observed soap dispenser was not filled with hand soap. Observed nearby handwash station supplied with hand soap and paper towels.**

**[CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.**

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: In the kitchen area, at the ice machine, observed accumulation on the inner panel.**

**[CA] Ensure ice machine is properly cleaned and sanitized. All food contact surfaces shall be properly cleaned and sanitized.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Observed open bag of rice and container of rice covered using plastic wrap.**

**[CA] Ensure all open bags of dry food are stored in a food grade container and covered with a fitted lid.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed missing cove base tiles for the flooring around the walk-in freezer and storage hall.**

**[CA] Ensure an approved cove base flooring is installed for the flooring around the freezer and storage hall.**

**Observed gaps and crevices around ceiling/wall to the right of the cookline. Observed a detached cove base to the right of the cookline.**

**[CA] Ensure all gaps and crevices are fully sealed. Ensure detached cove base is repaired or replaced.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

| Item                          | Location                                   | Measurement       | Comments                                                       |
|-------------------------------|--------------------------------------------|-------------------|----------------------------------------------------------------|
| raw lamb                      | 2 door reach in refrigerator               | 36.00 Fahrenheit  |                                                                |
| frozen chicken                | walk-in freezer                            | 5.00 Fahrenheit   |                                                                |
| hot water                     | front counter 3 compartment sink           | 120.00 Fahrenheit |                                                                |
| raw beef                      | 3 door undercounter refrigerator           | 39.00 Fahrenheit  |                                                                |
| marinated beef                | 2 door prep unit                           | 40.00 Fahrenheit  |                                                                |
| hot water                     | handwash sink                              | 100.00 Fahrenheit |                                                                |
| corn skewer                   | 2 door reach in refrigerator               | 39.00 Fahrenheit  |                                                                |
| century eggs                  | 2 door reach in refrigerator               | 39.00 Fahrenheit  |                                                                |
| quaternary ammonium sanitizer | 3 compartment sink                         | 200.00 PPM        |                                                                |
| raw shrimp                    | 3 door undercounter refrigerator           | 38.00 Fahrenheit  |                                                                |
| ambient air temperature       | front counter 3 door reach in refrigerator | 58.00 Fahrenheit  | Non-PHF storage; repair or replace if planned for PHF storage. |
| frozen beef                   | walk-in freezer                            | 4.00 Fahrenheit   |                                                                |
| chlorine sanitizer            | warewash machine                           | 50.00 PPM         |                                                                |
| hot water                     | kitchen 3 compartment sink                 | 120.00 Fahrenheit |                                                                |

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** HEARTH BBQ

**NEW OWNER:** TASTY TIMES LLC

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2,478.00 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: 07/01/2026 - 06/30/2027. 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 06/18/2026*

*\*Permit condition: N/A*

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

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 7/2/2026. 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.

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## 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 |



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**Received By:** RUI LIU  
OWNER  
**Signed On:** June 18, 2026