

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 FA0279807 - L & L HAWAIIAN BBQ		Site Address 5730 COTTLE RD 120, SAN JOSE, CA 95123		Inspection Date 03/06/2025		Placard Color & Score YELLOW 69		
Program PR0421764 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name L & L H.B. COTTLE, INC		Inspection Time 11:00 - 12:25			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By JOHN				FSC Yue Wong Lau 04/19/2027

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				N
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		N
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		X			N
K15	Food obtained from approved source	X						S
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	X	
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	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Raw meats measuring 49F-55F on ice blocks next to stove were on time control instead of temperature per manager on the phone. Time should be written on the time board however, previous days time was written. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Raw meats were time marked for four hours. TPHC forms provided to PIC. Please complete and provide at follow up inspection.*

Follow-up By 03/12/2025

Minor: *Several PHF items in cold holding preparation unit measured 45F. [CA] PHFs shall be held at 41°F or below or at 135°F or above.*

K14 - 8 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: *Observed employee cutting raw chicken on preparation table. After complete, employee cleaned table with a wet wiping cloth. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Instructed PIC to sanitize food preparation counter.*

Follow-up By 03/12/2025

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: *Observed employee at soda fountain filling drink, go to the back, drink from cup and then go back into food preparation without washing hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *Designated person in charge was not available at time of inspection. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

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: *Food in reach in freezer is not covered. [CA] Ensure that food that is stored is covered to protect from contamination.*

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

Inspector Observations: *Observed open bulk bag of panko stored on shelf. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed cups/bowls used as scoops in bulk storage containers (flour, rice). Observed handle of macaroni salad scoop in contact with macaroni salad. [CA] Provide scoops with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed many wiping cloths stored on counters throughout preparation area. In the front service area, there was a sanitizing bucket that PIC stated had chlorine in it. Chlorine measured 0ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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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

Inspector Observations: *Observed employee cup stored on counter above food preparation areas and an employee cup on food preparation equipment. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Reach in fridge	38.00 Fahrenheit	
Beef	Next to stove	55.00 Fahrenheit	
Chlorine	Sanitizing bucket	0.00 PPM	
Chicken	Fryer	192.00 Fahrenheit	
Chicken	Walk in fridge	38.00 Fahrenheit	
Ambient air	Preparation unit	40.00 Fahrenheit	
Macaroni salad	Cold holding insert	45.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Gravy	Hot holding	153.00 Fahrenheit	
Eggs	Walk in fridge	37.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Sliced tomato	Cold holding insert	40.00 Fahrenheit	
Eggs	Next to stove	53.00 Fahrenheit	
Raw chicken	Next to stove	49.00 Fahrenheit	
Chicken	Reach in freezer	3.00 Fahrenheit	
Raw chicken	Under counter reach in	40.00 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 3/20/2025. 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: Jan Saez
Cashier
Signed On: March 06, 2025