

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 FA0282952 - JACK HOLDERS RESTAURANT & BAR		Site Address 3153 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 08/06/2024	
Program PR0424429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DWH RESTAURANTS INC		Inspection Time 13:35 - 15:55
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By NICK (M), ELIAS (C) & DAN (O)	FSC Daniel Holder 7/15/25		

Placard Color & Score
YELLOW
72

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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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		X			N
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	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

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

Inspector Observations: Major: Measured the following PHFs holding between 123F - 129F in 1 door warmer unit in back prep area for less than 4 hours: mash potato & tri tip. [CA] Maintain all PHFs held hot at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

Follow-up By
08/08/2024

Minor: Measured the following PHFs holding between 44F - 49F in 2 door cold top at cooks line for less than 4 hours: shredded cheese, sausage and pooled eggs. [CA] Maintain all PHFs cold held at or below 41F.

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: Measured 0ppm chlorine at dish machine. Facility is actively using dish machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] Operator changed sanitizer solution. Final reading at 50ppm.

Follow-up By
08/08/2024

Minor Violations

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

Inspector Observations: Found several expired food handlers card. [CA] Renew food handlers card.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding at 95F at hand wash station in women's restroom. Hand wash station is on a sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to wash their hands upon entering kitchen.

Follow-up By
08/08/2024

Note: Kitchen has several hand wash station with cold/hot water knob.

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

Inspector Observations: Found crates/trays of food stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.

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: 1. Found espresso machine tubing draining to hand wash station (left side) at employee service line. Observed a floor sink to the right of espresso machine. [CA] Ensure tube line goes into a floor sink. 2. Found cold/hot water valve off at warewash station in back prep. [CA] Ensure cold/hot water is provided at all times. [COS] Operator turned on cold/hot water valve.

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: Found mopping equipment stored directly in mop sink. There are 2 mop sinks on site without racks. [CA] Install mop rack. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient	1 door upright freezer	7.90 Fahrenheit	
mash potato	1 door warmer (back prep)	129.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F
diced canteloupe	3 door cold top	41.00 Fahrenheit	
pasta	walk-in	40.00 Fahrenheit	
hot water	warewash (back prep, bar)/2-comp/(2x) mop sink	120.00 Fahrenheit	
raw chicken	2 door reach in	41.00 Fahrenheit	
warm water	handsink (3x back prep, 2x front)	100.00 Fahrenheit	
tri tip	1 door warmer (back prep)	123.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F
shrimp	2 door upright freezer	7.70 Fahrenheit	
sausage	2 door cold top	44.00 Fahrenheit	
soup	1 door warmer (back prep)	128.00 Fahrenheit	
patty	2 door under drawer @ cooks line	40.00 Fahrenheit	
chlorine	dish machine (bar)	50.00 Fahrenheit	
quat	sani buckets	200.00 PPM	
chlorine	dish machine (back)	0.00 Fahrenheit	COS-final reading at 50ppm.
shredded cheese	2 door cold top	47.00 Fahrenheit	
sausage	4 door cold top	41.00 Fahrenheit	
water	handsink (women restroom)	95.00 Fahrenheit	
beverage	3 door reach in (bar)	40.00 Fahrenheit	
pico de gallo	3 door cold top	41.00 Fahrenheit	
ambient	2 door reach in	41.00 Fahrenheit	
meats	2 door under drawer @ cooks line	41.00 Fahrenheit	
sliced tomatoes	2 door cold top	45.00 Fahrenheit	diligent prep
pooled eggs	2 door cold top	49.00 Fahrenheit	
ham	4 door reach in	40.00 Fahrenheit	
sauce	walk-in	41.00 Fahrenheit	
milk	1 door reach in (service line)	41.00 Fahrenheit	
fish	2 door under drawer @ cooks line	40.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

Note: Dish machine has a stainless steel bar/line connecting to warewash sink in back prep area for when clean dishes then sliding down with the rack across warewash sink. Stainless steel bar seems removable.

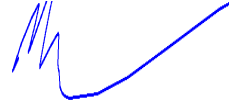
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/20/2024**. 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



Received By: Nick Sepulvado
Manager

Signed On: August 06, 2024