

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 FA0267316 - FAMOUS DAVE'S		Site Address 61 CURTNER AV, SAN JOSE, CA 95125		Inspection Date 12/23/2024		Placard Color & Score GREEN 87		
Program PR0394475 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name F.D. OPCO, LLC		Inspection Time 13:45 - 14:50			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By JOSHUA MALAVE				FSC JOSHUA MALAVE 5/2/2028

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						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		
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	X
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: *The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperature (above 60F for more than 4 hours). (tomatoes, cheese, vegan patties, salsa, pico de gallo). PHFs were held inside a prep unit that was observed to be unplugged at time of inspection.*

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs were VC&D by PIC. Prep unit was replugged, no PHFs will be stored inside until the temperatures reaches 41F.

Minor Violations

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

Inspector Observations: *Hot water at the 3-prep sink in the bar area was measured at 110F.*

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *REPEAT VIOLATION : Facility has failed to submit plans regarding the newly installed water heaters.*

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans into the department within 2-weeks (2/16/24).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
VEGAN PATTIES	1 DOOR PREP REFRIGERATOR	60.00 Fahrenheit	VC&D
PORK	HOT HOLDING	164.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
RIBS	HOT HOLDING	150.00 Fahrenheit	
PICO DE GALLO	1 DOOR PREP REFRIGERATOR	60.00 Fahrenheit	VC&D
MILK	WALK IN	39.00 Fahrenheit	
WATER	HAND SINKS	100.00 Fahrenheit	
CUT TOMATOES	PREP REFRIGERATOR	41.00 Fahrenheit	
MAC N CHEESE	HOT HOLDING	144.00 Fahrenheit	
COLE SLAW	1 DOOR PREP REFRIGERATOR	60.00 Fahrenheit	VC&D
RAW SALMON	COLD HOLDING DRAWER	39.00 Fahrenheit	
WATER	3-COMP SINK (BAR)	111.00 Fahrenheit	
SLICED TOMATOES	1 DOOR PREP REFRIGERATOR	60.00 Fahrenheit	VC&D
PULLED CHICKEN	COLD HOLDING	41.00 Fahrenheit	
CORN	HOT HOLDING	135.00 Fahrenheit	
BEANS	HOT HOLDING	145.00 Fahrenheit	
SALSA	PREP REFRIGERATOR	39.00 Fahrenheit	
RAW MEATS / RAW CHICKEN	WALK IN	39.00 Fahrenheit	
BAKED POTATOES	HOT BOX	168.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
CHICKEN WINGS	PREP SURFACE	128.00 Fahrenheit	COOLING PROCESS
SALSA	1 DOOR PREP REFRIGERATOR	60.00 Fahrenheit	VC&D
CATFISH	COLD HOLDONG DRAWER	46.00 Fahrenheit	
POTATO SALAD	PREP REFRIGERATOR	40.00 Fahrenheit	

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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 **1/6/2025**. 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: JOSHUA MALAVE
MANAGER

Signed On: December 23, 2024