

**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> FA0282952 - JACK HOLDERS RESTAURANT & BAR		<b>Site Address</b> 3153 MERIDIAN AV, SAN JOSE, CA 95124	<b>Inspection Date</b> 08/08/2024
<b>Program</b> PR0424429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> DWH RESTAURANTS INC	<b>Inspection Time</b> 10:45 - 11:15
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> DAN (O) & ELIAS (C)	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 08/06/2024

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

**Compliance of this violation has been verified on: 08/08/2024**

Cited On: 08/06/2024

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

**Compliance of this violation has been verified on: 08/08/2024**

**Minor Violations**

Cited On: 08/06/2024

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

**This violation found not in compliance on 08/08/2024. See details below.**

**Measured Observations**

Item	Location	Measurement	Comments
soup	1 door warmer	157.00 Fahrenheit	under time as a public health control (TPHC)
shredded cheese	2 door cold top	41.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
pooled eggs	2 door cold top	40.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	

**Overall Comments:**

**Upon follow-up inspection, measured chlorine concentration at 50ppm for dish machine and measured PHFs cold held at or below 41F in 2 door cold top, food items in 1 door warmer is under time as a public health control (TPHC).**

**Continue to correct remaining violations.**

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 **8/22/2024**. 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

DH

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**Received By:** Dan Holder  
Owner

**Signed On:** August 08, 2024