

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 FA0205634 - SMOKING PIG BBQ COMPANY LLC		Site Address 1144 N 4TH ST, SAN JOSE, CA 95112	Inspection Date 11/24/2025
Program PR0304990 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name REDDICK, PAUL H	Inspection Time 11:35 - 12:55
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By LORENA	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Only handwash sink in the main preparation area lacked paper towels.

Follow-up By
12/08/2025

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Employee restocked paper towels.

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

Inspector Observations:

Par-cooked bacon measured 75F while maintained in a metal container at the cook-line. Per the person in charge (PIC), it had been cooked earlier this morning, less than 2 hours prior.

Follow-up By
12/08/2025

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Par-cooked bacon relocated to walk-in cooler.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

Observed numerous rodent droppings in the following locations:

- On the floor in the main food prep kitchen under cooking equipment, under the dishwasher, in the rear equipment/dry storage areas, on multiple sticky traps. Note: PIC stated the sticky traps had been replaced last Friday (3 days prior)

*- On the floor inside a restroom, and inside one wall that had been torn open for sewage repairs.
Also observed droppings on top of soda bibs in rear dry storage areas.*

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar.

4. Notification: The persons in charge during inspection, Frank, and Lorena, have been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

Follow-up By
12/08/2025

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1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

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:

Employee handled raw bacon, then changed gloves and attempted to continue on to food preparation before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.***
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.***
- (3) After using the toilet room.***
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.***
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.***
- (6) After handling soiled EQUIPMENT or UTENSILs.***
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.***
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.***
- (9) Before initially donning gloves for working with FOOD.***
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.***
- (11) After engaging in other activities that contaminate the hands.***

[COS] Employee properly washed hands.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Rodent droppings observed on top of soda bibs in the back storage area.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

Noted strong sewage smell in the right-side bathroom and in a storage room that houses a mop and mop bucket. Open sewage connection observed in the right-side bathroom. PIC confirmed that the sewage connection in the right-side bathroom is broken, and is currently being worked on by repairmen.

[CA] Repair plumbing fixture and maintain in clean and good repair.

[SA] Additional, available bathroom properly supplied and available for use.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
pico de gallo	prep cooler	40.00 Fahrenheit	
warm water	handwash sink - prep area	100.00 Fahrenheit	
cheese	walk-in cooler	39.00 Fahrenheit	
macaroni	steam table	157.00 Fahrenheit	
ribs	upright hot box	143.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	

Overall Comments:

Limited inspection conducted in conjunction with CO0158407

Facility is hereby closed owing to evidence of a rodent infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale

Facility must provide the following prior to reopening:

- 1) A pest control report from a certified pest control agency stating that treatment was performed, and that no remaining vermin activity was observed*
 - 2) The filled out "Vermin Reopening Checklist" provided by this division*
- Email documents to mindy.nguyen@deh.sccgov.org .*

Facility must also perform the following actions prior to reopening:

- Eradicate all presence of vermin, dead or alive, within the facility.*
- Clean and sanitize all areas, including but not limited to floors, walls, ceilings, and surfaces of all equipment throughout the facility*
- Seal any gaps, cracks, or holes within the premises and in the structure of the facility that may provide harborage or entrance for vermin*
- Dispose of any contaminated items*
- Remove unused equipment so as to prevent harborage for vermin*

A follow-up inspection must be conducted prior to facility reopening. Email mindy.nguyen@deh.sccgov.org to schedule. If ANY droppings or other evidence of cockroaches is observed during the reinspection, the facility will not be reopened.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability. Payment for billable reinspections must be received BEFORE they can be rescheduled.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

Joint inspection with Maverick Chin. Report written by Maverick.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/8/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Lorena Martinez
Manager
Signed On: November 24, 2025