

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 FA0251119 - JACK'S RESTAURANT & BAR		Site Address 1502 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 10/22/2026		Placard Color & Score GREEN 82		
Program PR0364390 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name JACKS SJ, LLC		Inspection Time 10:15 - 13:30			
Inspected By KAYTLEN SWANSON		Inspection Type ROUTINE INSPECTION		Consent By AMY				FSC Alan Barrientos 8/25/31

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						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				N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods	X						S
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	X	
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	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		
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*

The following items were found out of temperature in the drawers below the prep counter across from the grill:

Raw turkey patties - 44F

Raw impossible burger - 44F

Raw beef patties - 47F

Hot dogs - 47F

Per PIC, all items were stored in the drawers overnight. Kitchen manager confirmed that the prep unit is not maintaining temperature and they are scheduled to have it replaced.

[CA] Potentially hazardous foods not held under TPHC shall be held cold at or below 41F or held hot at or above 135F.

[COS] Out of temperature items were voluntarily discarded by the PIC. See VC&D

MAJOR

Pooled eggs used for dredging fried items measured 54F. Prep container holding the eggs was on ice but was too deep to be properly held cold by shallow the ice bath. Per PIC, the eggs had been out of temp for roughly an hour and are used for 2 hours before being discarded but the facility does not use TPHC or time marking.

[CA] Potentially hazardous foods not held under TPHC shall be held cold at or below 41F or held hot at or above 135F. Use shallow containers of small portions to more easily maintain appropriate temperatures for holding PHFs.

[COS] PIC was instructed to cool the eggs and fill the ice bath to maintain temperature of the pooled eggs. Specialist explained TPHC procedures and provided a TPHC form to submit to the Department if they would like to use time as a public health control for their pooled eggs.

MINOR

The following foods were found to be out of temperature in prep counter across from grill:

Sliced tomatoes - 43F

Blue Cheese - 44F

Hummus - 43

Per PIC, the items had been placed into the prep inserts 2.5 hours prior to the start of inspection. Kitchen manager confirmed that the prep unit is not maintaining temperature and they are scheduled to have it replaced.

[CA] Potentially hazardous foods not held under TPHC shall be held cold at or below 41F or held hot at or above 135F. Discontinue use of prep unit until it is repaired or replaced or take other reasonable measures to maintain proper holding temperatures of food items in unit.

[COS] PIC moved the out of temperature items back into cooling and replaced them with items from the walk-in.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations: *Employee in prep area touched face while wearing disposable gloves and continued working without washing hands and changing gloves. No active food contamination was observed.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels after touching face, apron, or unclean surfaces; when switching tasks; or as required when contamination of food may occur. Gloves shall be properly used and changed when required.*

[COS] *Specialist intervened and instructed employee to wash hands and change gloves.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink outside of employee restroom at the end of prep line did not have paper towels available.*

[CA] *Single-use sanitary towels shall be provided at hand washing stations in permanently affixed dispensers at all times.*

[COS] *PIC restocked the paper towel dispenser.*

Handwash sink at the end of the bar partially obstructed by a colander. Per PIC, the handwash sink is primarily used as a dump sink.

[CA] *All handwashing stations shall be unobstructed and available for use and shall not be used for purposes other than handwashing.*

[COS] *The colander was removed from the handwash sink.*

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: *Raw shelled eggs were stored in reach in refrigerator across from warewashing area on a shelf above ready-to-eat food products (various cheeses).*

[CA] *Raw animal products shall be stored below and/or away from ready-to-eat foods to prevent potential contamination.*

[COS] *PIC rearranged reach-in so that the eggs were below the cheese.*

Packaged bread found on speed rack in an outdoor semi-enclosed storage area. Bread did not appear to be adulterated and packaging was intact.

[CA] *Food or food related equipment shall be stored in an approved fully enclosed food facility.*

[COS] *Bread was moved back inside facility.*

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: *Drainage pipes from the prep sink in the kitchen and from the 3 compartment sink in the bar extended into the floor sink.*

[CA] *Drain lines must be at least 1" above the floor sink or at a height twice the diameter of the drain in order to prevent potential sewage backflow*

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Hand wash sink in bar	103.00 Fahrenheit	
Quaternary ammonium sanitizer	Wiping cloth bucket near prep line	200.00 Fahrenheit	
Ambient	Reach in at prep line	35.00 Fahrenheit	
Hot water	Customer restrooms	100.00 Fahrenheit	
Chlorine Sanitizer	Dishwasher in kitchen warewashing area	50.00 PPM	
Raw beef patties	Drawer under prep counter across from grill	47.00 Fahrenheit	
Hot water	Employee restroom hand wash	100.00 Fahrenheit	
Hummus	Prep counter across from grill	43.00 Fahrenheit	
Hot water	Prep sink	122.00 Fahrenheit	
Ambient	Walk-in	35.00 Fahrenheit	
Ambient	Prep fridge under coffee station	33.00 Fahrenheit	
Zucchini cakes	Drawer next to fryer	39.00 Fahrenheit	
Milk	Prep fridge under coffee station	36.00 Fahrenheit	
Heavy cream	Prep counter omelette station	40.00 Fahrenheit	
Gyro meat	Drawer under omelette station	41.00 Fahrenheit	
Pooled eggs	Next to fryers	54.00 Fahrenheit	
Cooked grilled chicken	Drawer next to fryer	39.00 Fahrenheit	
Raw beef patties	Walk-in	37.00 Fahrenheit	
Ambient	Fridge below fountain beverage station	32.00 Fahrenheit	
Sliced tomatoes	Prep counter across from grill	43.00 Fahrenheit	
Hot dogs	Drawer under prep counter across from grill	47.00 Fahrenheit	
Blue cheese	Prep counter across from grill	44.00 Fahrenheit	
Chlorine sanitizer	Dishwasher in bar	50.00 PPM	
Raw impossible patties	Drawer under prep counter across from grill	44.00 Fahrenheit	
Hot water	Hand wash between cook line and warewashing	104.00 Fahrenheit	
Grilled chicken	Final cook temp	195.00 Fahrenheit	
Raw turkey patties	Drawer under prep counter across from grill	44.00 Fahrenheit	
Quaternary ammonium sanitizer	Wiping cloth bucket in prep area	200.00 PPM	
Cottage cheese	Prep counter across from coffee station	33.00 Fahrenheit	
Sliced tomatoes	Salad station prep counter	36.00 Fahrenheit	
Diced tomatoes	Drawer under salad station prep counter	37.00 Fahrenheit	
Raw fish	Drawer next to fryer	38.00 Fahrenheit	
Hot water	Hand wash near prep line	100.00 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 **11/5/2026**. 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: Amy
Manager
Signed On: October 22, 2026