

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 04/15/2026	
Program PR0424429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DWH RESTAURANTS INC		Inspection Time 13:45 - 15:30
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By MIGUEL MIRANDA	FSC Timothy Kindle 6/27/2028		

Placard Color & Score GREEN 80

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			
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		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	X	

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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: Measured garlic and oil at 57 F, shredded cheese at 53 F and cream based sauces at 55 F within an ice bath at the cook line.

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

[COS] PHF's within the ice bath were relocated to refrigeration to be cooled to and held at 41 F or below.

Measured liquid eggs at 51 F and ground beef at 53 F within the top portion of the cook line preparation refrigerator (lower portion of the unit measured at 40 F)

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Keep preparation fridge lid closed at all times when not in use. Store PHF's at the top of the unit in metal containers.

[COS] Lid to the unit closed and PHF's transferred to metal containers to allow items to cool to and be held at 41 F or below.

Minor Violations

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

Inspector Observations: Paper towels stored outside of a dispenser at the bar hand wash sink.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Menu lacks the full consumer advisory statement and a reminder.

[CA] Provide consumer advisory and reminder for the sale of raw or undercooked animal-derived foods.

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: The coffee machine drain line discharges into the hand wash sink at the front waiter station.

[CA] Liquid waste must drain into a floor sink or other approved type of receptor.

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: Personal jackets and bags stored hanging on food storage shelves within the dry storage room.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Valid Department of Environmental Health permit is not posted in public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
warm water	hand wash sink	100.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
liquid egg	cook line prep fridge	51.00 Fahrenheit	
ground beef	cook line prep fridge	53.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
soup	steamer	152.00 Fahrenheit	
ice cream base	machine	37.00 Fahrenheit	
butter	front line fridge	39.00 Fahrenheit	
milk	1 door reach in fridge	40.00 Fahrenheit	
chlorine sanitizer	bar warewashing machine	100.00 PPM	
milk	bar reach in fridge	38.00 Fahrenheit	
shredded cheese	cook line ice bath	53.00 Fahrenheit	
steak	under grill fridge	36.00 Fahrenheit	
beans	warmer	147.00 Fahrenheit	
garlic and oil	cook line ice bath	57.00 Fahrenheit	
shrimp	under grill fridge	35.00 Fahrenheit	
cream based sauces	cook line ice bath	55.00 Fahrenheit	
beans	walk in fridge	40.00 Fahrenheit	
soup	walk in fridge	39.00 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 **4/29/2026**. 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.

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: miguel miranda
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Signed On: April 15, 2026