

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 FA0208602 - ORIGINAL JOE'S		Site Address 301 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 02/28/2026	
Program PR0300469 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ROCCA, LOUIS SR		Inspection Time 15:40 - 18:05
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By GREG BARDAKOS	FSC Brad Rocca 09/26/2028		

Placard Color & Score
GREEN
82

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						
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	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					
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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208602 - ORIGINAL JOE'S	Site Address 301 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 02/28/2026
Program PR0300469 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ROCCA, LOUIS SR	Inspection Time 15:40 - 18:05
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Chlorine sanitizer in the dishwasher measured 0 ppm. Chlorine bucket was found to be empty. [corrective action] Replace the chlorine bucket. Dishwasher must provide final chlorine rinse of 50 ppm.

Empty chlorine bucket was replaced with a full one. After running the machine multiple times, chlorine residual measured 25 ppm. Adjust the dishwasher so that chlorine residual is 50 ppm.

Minor Violations

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

Inspector Observations:

1. One of the hand sinks at the cook line was filled with used pans. [corrective action] Keep the hand sink clear so that it is accessible for hand washing. [correction] Pans were removed.

2. One of the hand sinks at the cook line was lacking hand soap. [corrective action] Provide hand soap at all hand sinks. [correction] Bottle of hand soap was provided.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Beef liver and sausage in the chef's base (under griddle) at the cook line measured 45F. Food was found to be stored in small containers that were placed into a larger pan. [corrective action] Maintain potentially hazardous foods at 41F or below. Provide necessary hardware so that small containers can be stored directly into the drawer without the need for a larger pan.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Observed food debris on the wired racks in the meat walk-in cooler. [corrective action] Thoroughly clean the racks.

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:

Employee entrance in the basement (along San Carlos St.) found to be propped open. [corrective action] Keep door closed to prevent vermin from entering facility.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0208602 - ORIGINAL JOE'S	Site Address 301 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 02/28/2026
Program PR0300469 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ROCCA, LOUIS SR	Inspection Time 15:40 - 18:05

Measured Observations

Item	Location	Measurement	Comments
sausage	chef's base @ cookline	45.00 Fahrenheit	
mixed vegetables	steam table @ cookline	177.00 Fahrenheit	
salmon	4-door unit @ cookline	41.00 Fahrenheit	
calamari steak	chef's base @ cookline	43.00 Fahrenheit	
chicken breast	4-door unit @ cookline	43.00 Fahrenheit	
hot water	3-compartment sink	125.00 Fahrenheit	
penne pasta	ice bin @ cookline	38.00 Fahrenheit	
quat sanitizer	3-compartment sink	200.00 PPM	
cheesecake	reach-in cooler @ salad area	40.00 Fahrenheit	
ambient	walk-in cooler (meat)	42.00 Fahrenheit	
meat sauce	hot water bath @ back kitchen	150.00 Fahrenheit	
beef liver	chef's base @ cookline	45.00 Fahrenheit	
prime rib	steam table @ cookline	137.00 Fahrenheit	
shell egg	walk-in cooler (meat)	42.00 Fahrenheit	
chicken	ice bin @ cookline	36.00 Fahrenheit	
heavy cream	reach-in cooler @ salad area	41.00 Fahrenheit	
cooked shrimp	salad prep	38.00 Fahrenheit	
warm water	employee restroom (basement)	100.00 Fahrenheit	
cherry tomato	ice bin @ cookline	38.00 Fahrenheit	
beef	walk-in cooler (meat)	41.00 Fahrenheit	
veal stock	walk-in cooler (produce/dairy)	39.00 Fahrenheit	
chicken soup	hot water bath @ back kitchen	152.00 Fahrenheit	
milk	walk-in cooler (produce/dairy)	36.00 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 **3/14/2026**. 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: Celestino Mateos
Chef

Signed On: February 28, 2026