

**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> FA0283383 - SMOKING PIG BBQ		<b>Site Address</b> 530 NEWHALL DR 10, SAN JOSE, CA 95110		<b>Inspection Date</b> 12/07/2023	
<b>Program</b> PR0425076 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> PAUL REDDICK		<b>Inspection Time</b> 13:00 - 14:30
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MARIAM KOSHKAKARYAN	<b>FSC</b> Anthony Morales 0/24/26		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>74</b>

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

# OFFICIAL INSPECTION REPORT

Facility FA0283383 - SMOKING PIG BBQ	Site Address 530 NEWHALL DR 10, SAN JOSE, CA 95110	Inspection Date 12/07/2023
Program PR0425076 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name PAUL REDDICK	Inspection Time 13:00 - 14:30
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:** *Cooling of freshly shredded tri tip stored in big container was measured at 67 OF inside the walk-in cooler.*

Follow-up By  
12/07/2023

**[CA]** *All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours using ice bath, rapid chiller, or smaller portions. The manager was demonstrated on the proper cooling procedure using an ice bath and smaller portions. A kitchen employee was told to rapid chill the tri tip on shallow pans on ice (COS).*

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *The maximum water temperature on the hand and utensil wash, preparation, and janitorial sinks was measured at 70 OF.*

Follow-up By  
12/08/2023

**[CA]** *Raise the water temperature to 120 oF immediately. Until the water temperature is raised to 120 oF, the facility shall remain closed. Mojigan Kazemi, Supervising Registered Environmental Health specialist approved the closure.*

### Minor Violations

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

**Inspector Observations:** *There was no soap supply on one of the handwash stations located in the kitchen area.*

**[CA]** *Refill the wall-mounted soap dispenser immediately. Until the wall-mounted soap dispenser is refilled/fixed, provide a pump-type soap dispenser. The facility manager provide a pump-type soap dispenser (COS).*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *There is a sluggish drain of gray water from one of the handwash stations located in the kitchen.*

**[CA]** *Dispose the gray water properly.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Couple of wet/soiled wiping cloths were stored on the counters.*

**[CA]** *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Multiple ceiling panels are missing from the roof located back in the kitchen and storage areas.*

**[CA]** *Replace the missing ceiling panels immediately.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Hot links	Upright oven	155.00 Fahrenheit	
Mac and cheese	Steam table	155.00 Fahrenheit	
Hot water	Three compartment sink	70.00 Fahrenheit	
Tri tip	Steam table	165.00 Fahrenheit	
Potato	Walk-in cooler	39.00 Fahrenheit	
Tri Tip	Upright oven	160.00 Fahrenheit	
Pork	Steam table	159.00 Fahrenheit	
Tri tip	Walk-in cooler	67.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

Facility FA0283383 - SMOKING PIG BBQ	Site Address 530 NEWHALL DR 10, SAN JOSE, CA 95110	Inspection Date 12/07/2023
Program PR0425076 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name PAUL REDDICK	Inspection Time 13:00 - 14:30

## Overall Comments:

**Note:1. Food safety certificate: Anthony Morales -10/24/26**

**2. The facility's water heater does not work. Therefore, the facility shall be closed. For follow-up inspection on working hours between Monday and Friday, please contact the districts inspector. All first time follow-up inspections are conducted free of charge while subsequent follow-up inspections will be chargeable at a rate of \$290/hour. All after-hour and weekend follow-up inspections shall be conducted at a charge of \$629.00/hour**

## 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 **12/21/2023**. 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: Jessica Zhang  
Owner  
Signed On: December 07, 2023