

**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> FA0213231 - OLD GREENWOOD BBQ LLC		<b>Site Address</b> 1010 S WOLFE RD, SUNNYVALE, CA 94086		<b>Inspection Date</b> 10/11/2024	
<b>Program</b> PR0306969 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> OLD GREENWOOD BBQ LLC		<b>Inspection Time</b> 13:55 - 14:15
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> RYAN		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 10/11/2024

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

**Inspector Observations: Hot water measured at 80F at three compartment sink in the kitchen.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

Cited On: 10/11/2024

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

**Compliance of this violation has been verified on: 10/11/2024**

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three compartment sink	121.00 Fahrenheit	

**Overall Comments:**

**On site for follow up inspection for major violation K21.**

**Per PIC, hot water has been repaired.**

**Hot water measures at 121F at three compartment sink.**

**Facility is ok to reopen.**

**FACILITY RE-OPENED / PERMIT REINSTATED**

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 **10/25/2024**. 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: RYAN PANG

Signed On: October 11, 2024