

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 FA0281111 - BLACK SHEEP BRASSERIE & STACKS		Site Address 1202 LINCOLN AV 30, SAN JOSE, CA 95125		Inspection Date 08/19/2025	
Program PR0422041 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STACKS GROUP INC		Inspection Time 17:55 - 19:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By MAGNOLIA MARTINEZ	FSC NATANAEL BUENO 5-22-28		

Placard Color & Score

YELLOW
75

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		X			S
K07	Proper hot and cold holding temperatures						X		X			S
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	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									X	
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									X	
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										
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE SECOND HAND WASH SINK BLOCKED BY A COLANDER AND BUCKETS STORED IN FRONT OF THE SINK. [CA] KEEP THE HAND WASH SINKS ACCESSIBLE AT ALL TIMES. KEEP WORKING ON GETTING THE HAND WASH SINK NEAR THE GRILL IN GOOD WORKING ORDER.

FOUND NO SOAP IN THE EMPLOYEE'S RESTROOM. [CA] PROVIDE SOAP AT ALL TIMES.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE FOLLOWING FOOD BETWEEN 52F AND 58F: ONIONS 52F, BROCCOLINI 58F, POTATOES 53F, CUT TOMATO 53F, MAYO 56F, HAM 55F LOCATED AT THE SERVICE REFRIGERATOR NEAR THE GRILL. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: MANAGER STATES THE FOOD IN THIS REFRIGERATOR HAS BEEN STORED AT SUCH REFRIGERATOR LESS THAN 4 HRS. SA: RELOCATE THE FOOD TO A WORKING REFRIGERATOR AND MAY USE ICE BATH TO KEEP SOME OF THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW UNTIL THE REFRIGERATOR IS SERVICED.

Minor Violations

K14 - 3 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: FOUND COOLING IN ICE OF BROTH BEING DONE AT THE 3 COMPARTMENT SINK. [CA] USE THE FOOD PREPARATION SINK TO COOL FOOD.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION SURFACE AT THE FRONT SERVICE AREA. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: FOUND THE SERVICE REFRIGERATOR NEAR THE GRILL UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR REFRIGERATOR SO THAT IT CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

Follow-up By
08/26/2025

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: THERMOMETERS ARE MISSING FOR THE FRONT SERVICE UNITS. [CA] PROVIDE THERMOMETERS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
COUSCOUS	FIRST SERVICE REFRIGERATOR	41.00 Fahrenheit	
ICE CREAM	REACH IN FREEZER	14.00 Fahrenheit	
HALF AND HALF	DESSERT REFRIGERATOR	41.00 Fahrenheit	
BROCCOLINI	SERVICE REFRIGERATOR	58.00 Fahrenheit	
CHEESE	FIRST SERVICE REFRIGERATOR	41.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	55.00 Fahrenheit	
CAGE FREE EGGS	WALK IN COOLER	38.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	53.00 Fahrenheit	
BEEF	WALK IN COOLER	38.00 Fahrenheit	
LAMB	DRAWER REFRIGERATOR	40.00 Fahrenheit	
OATMILK	BAR REFRIGERATOR	37.00 Fahrenheit	
CUT MELON	DESSERT REFRIGERATOR	41.00 Fahrenheit	
MAYO	SERVICE REFRIGERATOR	56.00 Fahrenheit	
POTATO	SERVICE REFRIGERATOR	53.00 Fahrenheit	
WATERMELON	DESSERT REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEEF	COOKING TEMP	261.00 Fahrenheit	
ONIONS	SERVICE REFRIGERATOR	52.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	36.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	SANITIZER BUCKET	200.00 PPM	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	DRAWER REFRIGERATOR	40.00 Fahrenheit	
HAM	REACH IN FREEZER	8.00 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 **9/2/2025**. 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: MAGNOLIA MARTINEZ
MANAGER
Signed On: August 19, 2025