

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 FA0205437 - JAKE'S		Site Address 1074 LINCOLN AV F&G, SAN JOSE, CA 95125		Inspection Date 08/13/2025		Placard Color & Score GREEN 87		
Program PR0300670 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 13:10 - 14:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By DAVID DE RUEDA				FSC David De Rueda 04/16/2026

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						
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						
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		
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		

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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: 1. Measured salad dressings at 65 F stored within portion containers on the preparation counter. Cook stated that the dressings were removed from temperature control 2 hours prior.

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

[COS] Portioned dressings were placed on TPHC with a start time of 11am and discard time of 3pm.

2. Measured sliced tomatoes at 56 F stored on top of ice at the pizza preparation station.

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

[COS] Sliced tomatoes relocated to the walk in refrigerator to be cooled to and held at 41 F or below.

3. Measured partially cooked chicken wings at 110 F to 124 F stored at room temperature next to the fryers at the cook line.

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

[COS] Chicken wings placed on TPHC with a start time of 1pm and discard time of 5pm.

Minor Violations

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

Inspector Observations: The floor sink drain used for the bar three compartment sink is clogged/ slow draining (sink not in use, an alternate 3 compartment sink available for use).

[CA] Clear drain so that it is free flowing. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

Contact inspector for a follow-up inspection when drain has been repaired.

Follow-up By 08/20/2025

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: 1. Personal bags and jackets stored on shelves and racks used for food and food contact storage.

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

2. The back door to the kitchen was left open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin or provide air curtain/ screen door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewashing machine	100.00 PPM	
warm water	hand wash sink	100.00 Fahrenheit	
ranch dressing	prep counter	65.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
chicken wings	cook line	124.00 Fahrenheit	
caesar dressing	prep counter	65.00 Fahrenheit	
ambient temp	bar reach in fridge	40.00 Fahrenheit	
chicken	walk in fridge	37.00 Fahrenheit	
red sauce	pizza prep fridge	39.00 Fahrenheit	
sliced tomatoes	pizza prep counter	55.00 Fahrenheit	

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Overall Comments:

Facility intends to hold partially cooked chicken wings at room temperature during service.

Provide a TPHC procedure for review and approval.

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 **8/27/2025**. 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: david de rueda
PIC
Signed On: August 13, 2025