

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 FA0282952 - JACK HOLDERS RESTAURANT & BAR | | Site Address 3153 MERIDIAN AV, SAN JOSE, CA 95124 | | Inspection Date 01/28/2025 | |
| Program PR0424429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name DWH RESTAURANTS INC | | Inspection Time 15:00 - 15:40 |
| Inspected By HELEN DINH | | Inspection Type FOLLOW-UP INSPECTION | | Consent By DAN (O) & ELIAS (C) | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 01/23/2025

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

Compliance of this violation has been verified on: 01/28/2025

Cited On: 01/23/2025

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

Compliance of this violation has been verified on: 01/28/2025

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|-------------------|----------------------------------|-------------------|----------|
| sauce | warmer inserts | 180.00 Fahrenheit | |
| warm water | handsink (3 back prep & 2 front) | 100.00 Fahrenheit | |
| grits | warmer inserts | 181.00 Fahrenheit | |
| hollandaise sauce | warmer inserts | 167.00 Fahrenheit | |
| hot water | warewash | 120.00 Fahrenheit | |

Overall Comments:

Upon follow-up inspection, found hand wash station stocked with soap and paper towels and hot PHFs greater than 135F at warmer's unit. Continue to correct remaining violations noted on 1/23/25.

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 **2/11/2025**. 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: Elias Garcia
 Chef
Signed On: January 28, 2025