

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 FA0269468 - SMOKED OUT BBQ, LLC		Site Address 807 ALDO AV 106, SANTA CLARA, CA 95054		Inspection Date 08/05/2026		Placard Color & Score GREEN 73		
Program PR0400898 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SMOKED OUT BBQ, LLC		Inspection Time 12:50 - 14:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JAMES N.				FSC James Nguyen 09/21/2028

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	X			S
K06	Adequate handwash facilities supplied, accessible			X	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						S
K10	Proper cooking time & temperatures					X		S
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			N
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				S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				S

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		
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:

In the upper portion of the upright warmer at the side of the kitchen area, sausages measured 118F, and chicken measured between 122F and 124F. Per staff, items had been smoked approximately 1.5 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] Sausages and chicken to be served within the next 2.5 hours. Manager turned up the setting for the upper portion of the upright warmer.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed moving a trash can by handling the insides/outside, then proceeded to open the door of the walk-in freezer and handle plastic-wrapped packages of meat. No direct contamination observed.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Instructed employee to properly wash hands.

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

Inspector Observations:

At the hand sink near the warewashing area, observed the wall-mounted soap dispenser is non-functional.

**Note: Pump bottle of soap provided*

At the hand sink at the front service, observed the wall-mounted paper towel dispenser is non-functional

**Note: Roll of paper towels was provided.*

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

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Inspector Observations:

Quaternary ammonium sanitizer measured 0 ppm in the third compartment of the three compartment warewashing sink. No active warewashing observed. Per the manager, they had recently changed to a new type of food-grade quaternary ammonium sanitizer and did not know the correct amounts of capfuls to place into the sanitizing compartment.

***Note: Quaternary ammonium test strips could not be provided. See k34m.**

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Manager added quaternary ammonium sanitizer. Sanitizer remeasured at 200 ppm.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at a maximum of 79F from the hand sink in the restroom. Sink outputs only a small trickle of water when turned to the left (hot side).

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed a singular dead cockroach in a sticky trap underneath the front service counter, a singular dead cockroach on the floor underneath the three compartment sink, and a singular dead cockroach on the floor near the ice machine/back door. Observed accumulation of cockroach droppings in and around unsealed crevices at the three compartment sink in the warewashing area.

No live activity observed

Reviewed recent pest control service report.

**[CA] Clean and sanitize area of dead cockroaches or old droppings.
Continue to work with pest control.**

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:

Quaternary ammonium test strips could not be provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

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Inspector Observations:

1. Observed a non-functional prep cooler maintained in the middle of the kitchen area.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

2. Observed unsealed cracks and crevices in and around the three compartment warewashing sink. Observed a hole in the ceiling where pipe connection is unsealed.

[CA] Ensure all cracks, crevices, holes, and gaps in the facility are sealed to prevent the potential harborage of vermin.

3. Observed the rubber basing in the interior of the walk-in cooler has detached.

[CA] Repair basing to prevent the potential harborage of vermin.

4. Observed the door to the large storage room/trash area maintained open.

[CA] Keep doors closed to prevent the intrusion of vermin into the facility.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
brisket	upright hot box - lower portion	158.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	0.00 PPM	corrected to 200 ppm
tri tip	walk-in cooler	40.00 Fahrenheit	
cooked ground beef	walk-in cooler	49.00 Fahrenheit	per staff, recently taken out for prep
hot water	three compartment sink	120.00 Fahrenheit	
cooked chicken	upright hot box - upper portion	122.00 Fahrenheit	122F-124F
ambient	walk-in cooler	39.00 Fahrenheit	
macaroni	prep cooler - cook-line	40.00 Fahrenheit	
macaroni	walk-in cooler	44.00 Fahrenheit	per staff, recently taken out for prep
milk	two-door upright cooler - middle kitchen	40.00 Fahrenheit	
water	hand sink - restroom	79.00 Fahrenheit	
warm water	hand sinks - kitchen, front service	100.00 Fahrenheit	
ribs	steam table	143.00 Fahrenheit	
sausage	upright hot box - upper portion	118.00 Fahrenheit	
macaroni cheese sauce	steam table	149.00 Fahrenheit	
frozen beef	walk-in freezer	0.00 Fahrenheit	
slaw	prep cooler - cook-line	40.00 Fahrenheit	
cheese	walk-in cooler	39.00 Fahrenheit	
rice	steam table	163.00 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 **8/19/2026**. 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.

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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: Captain Morgan
Supervisor

Signed On: August 05, 2026