

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 FA0210199 - EXCITE BALLPARK - CONCESSION STAND #1		Site Address 588 E ALMA AV, SAN JOSE, CA 95112		Inspection Date 02/05/2026	
Program PR0301259 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 1 - FP15			Owner Name DBH SAN JOSE CONCESSIO		Inspection Time 12:50 - 13:10
Inspected By ANABELLE GARCIA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By LANCE WAGNER		FSC Lance Wagner 04/29/2027	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Water temperature at the hand wash sink measured 76F.

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

Education

K10S - Proper cooking time & temperatures

K11S - Proper reheating procedures for hot holding

Measured Observations

Item	Location	Measurement	Comments
beer	walk in cooler	37.00 Fahrenheit	
water	hand wash sink	76.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
bottled water	sliding door display cooler	36.00 Fahrenheit	IR
quaternary ammonium	3 comp sink	200.00 PPM	
water	restroom hand wash sink	100.00 Fahrenheit	

Overall Comments:

A risk factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors know to contribute to foodborne illness.

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 **2/19/2026**. 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.

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: Lance Wagner
Director, Food & Beverage

Signed On: February 05, 2026