

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 FA0205560 - SAM'S BAR-B-QUE		Site Address 1110 S BASCOM AV, SAN JOSE, CA 95128		Inspection Date 05/16/2025	
Program PR0305198 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CARLINO, SAMUEL		Inspection Time 15:20 - 17:20
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By GRACE	FSC Brandon Codilly 2/3/26		

Placard Color & Score GREEN 64

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			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X	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				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						
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	X	
K30 Food storage: food storage containers identified	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205560 - SAM'S BAR-B-QUE	Site Address 1110 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 05/16/2025
Program PR0305198 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CARLINO, SAMUEL	Inspection Time 15:20 - 17:20
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: Major:

Measured the following PHFs holding between 115F - 126F in 2 door hot holding unit: racks of ribs and tri tips. Per operator, PHFs placed in unit for less than 2 hours. [CA] Maintain all hot PHFs held at or above 135F. [COS] Operator directed to reheat PHFs to 165F. [SA] Operator may opted to use time as a public health control (TPHC).

Minor:

1. Measured the following PHFs holding between 46F - 49F in 1 door reach in: raw marinated chicken and cooked briskets.
 2. Measured tray of half portions of cooked chicken holding at 132 in 2 door hot holding unit.
 3. Measured container of raw marinated pork holding at 45F in 2 door reach in.
- Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F and/or hot held at or above 135F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Found 2 expired food handlers card. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Renew food handlers card.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found 2 containers of cooked macaroni pasta cooling in walk-in-cooler. Observed lids fully covering PHFs. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. [COS] Operator opened up lid of PHFs container.

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 brown like substance on white interior panel of ice machine. [CA] Routinely clean.

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

Inspector Observations: Found a few flies near mop sink, dish machine and men's restroom. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Measured chlorine concentration greater than 200ppm at 2-compartment sink. [CA] Maintain chlorine concentration at 100ppm.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

- Inspector Observations:**
1. Found containers of food items stored on the floor in the following areas: walk-in-cooler, small storage room, and corner left of 2-compartment sink. [CA] Food shall be stored a minimum of 6 inches off floor.
 2. Found small bag of sugar and all purpose flour opened in small storage room. [CA] Once bags of food area open, store food content in multi-use containers to prevent from potential contamination.

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: Lacking chlorine test strips. [CA] Provide chlorine test strips to test concentration of sanitizer at dish machine and 2-compartment sink.

OFFICIAL INSPECTION REPORT

Facility FA0205560 - SAM'S BAR-B-QUE	Site Address 1110 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 05/16/2025
Program PR0305198 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CARLINO, SAMUEL	Inspection Time 15:20 - 17:20

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: 1. Found a make shift beer tap on side of 3 door sliding unit near cash register. Observed beer keg inside of 3 door sliding unit where a whole was made to side of unit to dispense via tap. Observed a tube connected to tray rack of beer tap leading into a white container to capture and spills. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Submit plans to plan check for equipment approval.

2. Observed 2 newly added 3 door reach in with tap at bar area. Bar area was not there previously. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Plan check required. Submit plans to Santa Clara County Health Department.

Follow-up By
05/22/2025

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Missing several light covers throughout food facility. [CA] Provide light covers/shields.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking faucet at 2-compartment sink (R) near dish machine when water is off. Observed spray nozzle leaking. Missing spray nozzle head. [CA] Repair leak, provide missing spray head.

2. Found mop sink (right knob) unable to turn on. [CA] Repair knob to be fully operable and in good repair.

3. Found a clogged floor drain below mop sink. [CA] Ensure floor drain is free flowing and in good repair.

Follow-up By
05/22/2025

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: Found accumulated food debris under cooking equipment. [CA] Routinely clean.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. Missing coved base tile near 2-compartment sink and surrounding areas. Observed wooden boards used to cover cove base tile adjacent to 2-compartment sink. [CA] Replace missing coved based tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

2. Found black like substance, dust and debris on ceiling panels near grills. [CA] Routinely clean and/or replace ceiling panels.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0205560 - SAM'S BAR-B-QUE	Site Address 1110 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 05/16/2025
Program PR0305198 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CARLINO, SAMUEL	Inspection Time 15:20 - 17:20

Measured Observations

Item	Location	Measurement	Comments
chicken tenders	chest freezer	-2.80 Fahrenheit	
cake	chest freezer	-2.40 Fahrenheit	
beans	hot holding	140.00 Fahrenheit	
patty	2 door cold top	41.00 Fahrenheit	
sliced tomato	2 door cold top	40.00 Fahrenheit	
hot dog	2 door cold top	41.00 Fahrenheit	
warm water	handsink (1 in prep ONLY) 2RR)	100.00 Fahrenheit	
sliced cheddar cheese	2 door reach in	41.00 Fahrenheit	
potato salad	2 door cold top	40.00 Fahrenheit	
ambient	(2x) 3 door reach in w/tap (bar area) new	41.00 Fahrenheit	NEWLY ADDED. Plan check required.
tri tip	2 door hot holding unit	115.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F. SA-may opted to use time as a public health control (TPHC)
chili	hot holding	154.00 Fahrenheit	
potato salad	walk-in	41.00 Fahrenheit	
raw pork	walk-in	41.00 Fahrenheit	
brisket	1 door reach in	46.00 Fahrenheit	
raw marinated beef	2 door reach in	38.00 Fahrenheit	
macaroni pasta	walk-in	44.00 Fahrenheit	between 44F - 49F, process of cooling
macaroni salad	2 door cold top	39.00 Fahrenheit	
patty	1 door reach in	41.00 Fahrenheit	
sliced cheese	1 door reach in	41.00 Fahrenheit	
chlorine	dish machine	0.00 Fahrenheit	not actively using dish machine. Employee for that station has not arrived. Observed chlorine bin connected is low to empty. Observed another fully filled chlorine sanitizer bin next to it.
rack of ribs	2 door hot holding unit	122.00 Fahrenheit	between 122F - 126F for less than 4 hours. COS-reheat to 165F. SA-may opted to use (TPHC)
half of chicken	2 door hot holding unit	137.00 Fahrenheit	
hot water	(2x) 2-comp	120.00 Fahrenheit	
rack of ribs	walk-in	59.00 Fahrenheit	process of cooling
cooked vegetables	hot holding	140.00 Fahrenheit	
chicken leg	2 door hot holding unit	135.00 Fahrenheit	
raw beef	2 door reach in	39.00 Fahrenheit	
hot dogs	1 door reach in	41.00 Fahrenheit	
beverage	3 door upright	41.00 Fahrenheit	
raw chicken	1 door reach in	46.00 Fahrenheit	between 46F - 49F
apple pie	2 door sliding display	54.00 Fahrenheit	nonPHFs
marinated pork	2 door reach in	45.00 Fahrenheit	
ribs	walk-in	41.00 Fahrenheit	
chlorine	2-comp	200.00 Fahrenheit	greater than

Overall Comments:

****Note: Observed 2 new 3 door reach in with tap added in area in front of cash register. Sitting bar area was not previously there. Plan check REQUIRED for newly added equipment.****

- Dish machine chlorine sanitizer bucket is low to empty. Per person in charge, there is a designated employee to work dish machine area. They will arrive later. Ensure chlorine sanitizer bucket is changed prior to usage.

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

OFFICIAL INSPECTION REPORT

Facility FA0205560 - SAM'S BAR-B-QUE	Site Address 1110 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 05/16/2025
Program PR0305198 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CARLINO, SAMUEL	Inspection Time 15:20 - 17:20

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 **5/30/2025**. 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: Grace Ramirez
person in charge

Signed On: May 16, 2025