

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 FA0281111 - BLACK SHEEP BRASSERIE		Site Address 1202 LINCOLN AV 30, SAN JOSE, CA 95125		Inspection Date 11/05/2024		Placard Color & Score GREEN 71		
Program PR0422041 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STACKS GROUP INC		Inspection Time 13:15 - 15:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ENA & NATHANIEL (C)				FSC Andres Hernandez 1/24/26

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		X			N
K07	Proper hot and cold holding temperatures			X				
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				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	X	
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	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		
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

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

Inspector Observations: *Lacking single use paper towel at the ONLY hand wash station in employees restroom in the back area and bar front service. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator restocked.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured sliced turkey and sliced tomatoes holding at 44F in 2 door cold top @ cooks line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.*

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

Inspector Observations: *Found container of cooked beef cooling in walk-in-cooler with plastic wrap fully covering food item. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

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, 114125(b), 114141

Inspector Observations: *Found meat slicer with food residue on back slicer area. Per operator, sliced is used every day. [CA] Routinely clean meat slicer when cutting different meat product and/or clean every 4 hours.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Lacking consumer advisory for new Stack's menu and Black Sheep Brasserie. [CA] Provide consumer warning for use of raw shell eggs in uncooked food and for the sale of raw or undercooked animal-derived foods.*

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

Inspector Observations: *Found several flies near water station. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Found several open foods stored in bulk bin in upstairs mezzanine storage. Mezzanine storage are limited to prepackaged nonPHFs only. [CA] All food shall be separated and protected from possible contamination. Relocate all open foods to downstairs storage area.*

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

Inspector Observations: *Found a Fryer Adcraft near small prep area where ice machine is located. [CA] All frying equipment shall be stored under Type I mechanical exhaust hood.*

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 3-compartment sink when water knob is off.
2. Found constant leaking faucet at hand wash station near small ice machine when both cold/hot water knob off.
[CA] Secure leak.
3. Found goose neck faucet at bar area unable to reach left side compartment sink. [CA] Ensure goose neck faucet can reach all three compartment sink.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
beans	flat top	148.00 Fahrenheit	
hot water	(2x) warewash - prep & bar/1-comp/mop sink	120.00 Fahrenheit	
fish	walk-in	32.00 Fahrenheit	process of defrosting
beverage	4 door reach in	34.00 Fahrenheit	
chlorine	dish machine (front & back)	50.00 PPM	
butter	cold top	38.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
cooked beef	walk-in	81.00 Fahrenheit	process of cooling
water	1 door reach in	34.00 Fahrenheit	
juice	2 door reach in	33.00 Fahrenheit	
ambient	1 door reach in freezer	6.30 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
sliced turkey	2 door cold top @ cooks line	44.00 Fahrenheit	
salmon	5 door reach in	41.00 Fahrenheit	
beef	2 door under @ cooks	41.00 Fahrenheit	
fries	1 door upright freezer	5.10 Fahrenheit	
meat	walk-in-freezer	7.50 Fahrenheit	
warm water	handsink (bar, 2 front, 2 back, & 2RR)	100.00 Fahrenheit	
beverage	3 door reach in	36.00 Fahrenheit	
meat	walk-in	40.00 Fahrenheit	
sliced tomato	2 door cold top @ cooks line	44.00 Fahrenheit	

Overall Comments:

Note: Upon arrival, observed Stacks being served for breakfast & lunch service while Black Sheep Brasserie is serviced at dinner time. Made contact with owner via phone call. Confirmed with owner that Stacks and Black Sheep Brasserie is under the same owner. Operator requested a new DBA, facility DBA shall be updated to Black Sheep Brasserie & Stacks.

- Observed Ultravac sealer near dish machine in back prep area. Observed unit currently not in use. If facility plans to use unit in the future, plan check for single piece equipment shall be submitted to Santa Clara County Plan Check Department prior to usage.

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 **11/19/2024**. 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: Ena Lima
Manager
Signed On: November 05, 2024