

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 FA0206376 - ROOKIES SPORTS LODGE		Site Address 1535 MERIDIAN AV 10, SAN JOSE, CA 95125		Inspection Date 03/06/2025	
Program PR0300771 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MICHAEL HOBSON - RLODGI		Inspection Time 15:20 - 16:40
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By CHRIS	FSC BASILIO MARISCAL 06/24/2026	

Placard Color & Score
GREEN
85

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						S
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				
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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1) In the warewashing room: observed lack of handwash sink. Observed a wall-mounted soap dispenser was placed over the "sanitize" compartment of the 3-compartment sink, and no paper towels were observed.

[CA] Handwash facilities must be present in areas where there is food prep or warewashing. If a 3-compartment sink is to be used as a suitable alternative, the soap/paper towels must be placed at the WASH compartment.

2) In the main food prep kitchen: observed stacked cardboard boxes stored in front of the handwash sink, partially obstructing it.

[CA] Do not store items in front of the handwash sink. Handwash facilities must be available to make handwashing not only possible, but likely.

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: Measured chlorine in the dishwasher to be 25ppm. The machine was actively being used.

[CA] Repair dishwasher so that it can sanitize wares at 50ppm chlorine.

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

Inspector Observations: In the warewashing room, against the wall behind the CO2 canisters: observed approximately 5-10 old rodent droppings that appeared to have dust on them. No other evidence of vermin was observed.

[CA] Keep facility clear of vermin/droppings.

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: Inside the upright freezer in the kitchen: observed raw pork wrapped in plastic was stored above ready-to-eat foods (fries, onion rings).

[CA] Store raw animal products below and away from ready-to-eat foods to help prevent cross-contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of grease/food debris on sides of cooking equipment. Observed accumulation of food debris on underside of handle on prep unit containing guacamole/sour cream. Observed accumulation of dust on shelving holding large cans of tomato sauce (near crockpot in kitchen).

[CA] Keep surfaces clean.

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: Observed phone stored on prep counter near meat slicer/scale.

[CA] Store personal items away from and below food prep surfaces.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HAM, VEGETABLES, CHEESE	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	DISHWASHER	25.00 PPM	
QUATERNARY AMMONIA	3-COMPARTMENT SINK, BAR AREA	200.00 Fahrenheit	
CHILI AND BEANS	CROCK POT	155.00 Fahrenheit	
CHEESE, SAUSAGE	COUNTERTOP PREP UNIT	39.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
PEPPERONIE, MACARONI, BUTTERMILK	REACH-DOWN REFRIGERATOR, KITCHEN	39.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
SLICED TOMATOES, PICKLES, SHREDDED CHEESE	PREP INSERTS	39.00 Fahrenheit	

Overall Comments:

Routine inspection. PIC stated facility receives pest control twice per month.

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 3/20/2025. 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: Chris Stange
General Manager

Signed On: March 06, 2025