

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 FA0252367 - PRETTY GOOD ADVICE		Site Address 125 PASEO DE SAN ANTONIO, SAN JOSE, CA 9511		Inspection Date 03/26/2026		Placard Color & Score GREEN 83		
Program PR0367312 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BIG MATT'S INC		Inspection Time 13:40 - 15:05			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JARROD				FSC Samuel Stafford 11/06/2030

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						S
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		
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	X			
K15	Food obtained from approved source							
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		
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	X	
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:

1. Bean burger patty measured between 80-90F in a deep 1/3 hotel pan insert. Per staff, they heated up and put back to cool down with the other cold patties. Other patties ranged between 45-55F. Per staff it had been about 15 minutes.

2. Vegan chicken patty measured between 100-130F while held out of temperature control under one of the unvented ovens. Per staff they had been cooked around 10 minutes prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC agreed to place items on Time as a Public Health Control. Discussed TPHC use for these items. TPHC guidelines provided.

Minor Violations

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:

Quaternary ammonia based sanitizer solution at the three compartment sink measured at 100 PPM.

[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.

[SA] Facility switched to tablet quaternary ammonia sanitizer as the liquid dispensing system was measuring too low.

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:

Facility is storing containers on top of prep cooler cooler inserts holding food.

[CA] All food shall be separated and protected from cross-contamination.

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:

Indirect waste pipes from the ice machine and handwash station lack an approved air gap.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

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

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Inspector Observations:

1. There are gaps around pipes of the handwash sink at the front of house and at the prep sink.
2. There is a ceiling tile uninstalled in the back of house area.
3. There is a gap under the HVAC access area.
4. There is a missing vent cover near the three compartment sink.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Seal holes and gaps in the finishes.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hummus	Prep Cooler - Top Insert	38.00 Fahrenheit	
Bean Patty	Prep Cooler	90.00 Fahrenheit	
Egg Patty	Counter	140.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	100.00 PPM	
Water	Handwash Sink	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	100.00 PPM	
Soft Serve Mix	Soft Serve Machine	38.00 Fahrenheit	
Vegan Chicken	Upright Freezer	10.00 Fahrenheit	IR
Ambient Air	Walk in Cooler	37.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler - Top Insert	38.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

Notes:

- This is the first routine inspection after plan check approval.

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 **4/9/2026**. 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: Samuel
Co-Manager
Signed On: March 26, 2026