

**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 FA0258095 - BBQ CHICKEN		Site Address 1795 HILLSDALE AV 60, SAN JOSE, CA 95124	Inspection Date 05/12/2026
Program PR0377739 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HOT BBQ CHICKEN LLC	Inspection Time 10:45 - 12:00
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By PAUL	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

**Inspector Observations: Major: Lacking single use paper towel at the ONLY hand wash station in restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.**

**Minor: Lacking soap at the hand wash station located near warewash area. Note: Another hand wash station nearby where soap and paper towel is provided.**

**Minor Violations**

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: Found several newly added equipments: (4x) fryer (Pitco), warmer unit (Prince Castle), 6 burner stove top (BlueAir), 2 door cold/reach in (BlueAir) and slushie device. [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).**

**\*\*Operator directed to go through plan check and submit paperwork for all the above equipments.\*\***

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 cold water knob at mop sink when turned on. [CA] Secure leak. 2. Found ice machine drain line directly in floor sink. [CA] Provide a minimum of 1 inch air gap between floor sink and tubing.**

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: Lacking employee lockers on site. [CA] Provide lockers for employees personal items.**

**Performance-Based Inspection Questions**

Needs Improvement - Adequate handwash facilities: supplied or accessible.

**Measured Observations**

Item	Location	Measurement	Comments
ambient	3 door upright	34.00 Fahrenheit	
ambient	2 door cold top/reach in	39.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
ambient	2 door reach in (freezer)	10.40 Fahrenheit	
ambient	2 door upright	40.00 Fahrenheit	
warm water	handsink (cookline, warewash & RR)	100.00 Fahrenheit	
ambient	walk-in	38.00 Fahrenheit	

**Overall Comments:**

**NEW FACILITY NAME: BB.Q Chicken**

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**NEW OWNER: 1795 San Jose LLC**

**The applicant has completed the application for an Environmental Health Permit**

**The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice.**

**The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 6/1/26 - 5/31/27.**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.**

**Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 5/12/26.\***

**Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.**

**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).**

**Pyong Chong - 11/24/30**

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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 **5/26/2026**. 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



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**Received By:** Pyong Chong (Paul)  
Owner

**Signed On:** May 12, 2026