

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 FA0207401 - JOLLIBEE		Site Address 2008 E TULLY RD, SAN JOSE, CA 95122		Inspection Date 06/10/2026	
Program PR0304741 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HONEYBEE FOODS CORPOI		Inspection Time 15:55 - 17:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By GERRY	FSC Cyrus Vocal 06/24/2028		

Placard Color & Score
YELLOW
74

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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		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		
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		X
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed placing raw meat patties on the flat grill, take off their gloves, don new gloves, and attempt to handle ready to eat foods.

Follow-up By
06/17/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[SA] EH staff instructed facility staff to stop and wash their hands. Staff were educated to wash hands when switching tasks, especially when switching from raw foods to ready to eat foods.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

A chicken drumstick was found in the breading of the flour an dbrading station. Chicken measured at 57F. Staff were unaware for how long the chicken had been there.

Follow-up By
06/17/2026

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

[COS] Chicken was discarded. Discussed with staff how often they change out the flour and breading. Items are labeled to be changed after 24 hours. Directed facility to change flour and breading every 4 hours as PHFs come into contact with the breading and is not temperature controlled.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Staff were observed using an unsanitized probe thermometer to measure patties.

Follow-up By
06/17/2026

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS] PIC instructed staff to discard the patties. PIC educated staff to sanitize the probe thermometer using the quaternary ammonia sanitizer bucket nearby.

Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Tongs for toppings of cheeseburgers were in contact with foods (sliced tomatoes, sliced onions, etc).

[CA] Store handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Fried Chicken	Hot Hold	150.00 Fahrenheit	TPHC, every 30 minutes
Fried Chicken	Final Cook	170.00 Fahrenheit	
Chicken	Breading Station	57.00 Fahrenheit	VC&D
Beef Patty	Final Cook	167.00 Fahrenheit	
Fries	Undercounter Freezer	20.00 Fahrenheit	IR
Adobo Rice	Rice Cooker	150.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
White Rice	Rice Cooker	150.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chicken	Walk in Cooler	29.00 Fahrenheit	Thawing
Mashed Potatoes	Hot Hold	140.00 Fahrenheit	
Spaghetti Sauce	Upright Cooler	41.00 Fahrenheit	
Chicken	Upright Cooler	39.00 Fahrenheit	
Sliced Cheese	Prep Cooler - Bottom	39.00 Fahrenheit	
Raw beef Patty	Prep Cooler - Bottom	39.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler - Top	40.00 Fahrenheit	
Pies	Undercounter Freezer	18.00 Fahrenheit	IR

Overall Comments:

Note:

- A foodborne illness investigation was done in conjunction with this routine inspection.

- Per manager, they recently finished some remodeling in the facility in which they added a men's restroom. A final for SR0877677 was conducted on 4/17/2026. Unsure if this was part of the scope.

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 **6/24/2026**. 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: Gerry
Restaurant Manager

Signed On: June 10, 2026