

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 FA0208272 - BEST HAWAIIAN BBQ		Site Address 2638 UNION AV, SAN JOSE, CA 95124		Inspection Date 02/19/2024	
Program PR0301306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BEST HAWAIIAN BBQ INC		Inspection Time 11:50 - 14:45
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By LEI LONG (PIC) & JESSI (O) & JAY (MANAGEMENT COMPANY)		FSC Meiqiong Chen 2/14/29	

Placard Color & Score
GREEN
84

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						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		X			N
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	X	
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	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

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed active sewage back up at warewash sink. Operator is aware of issue and has a plumber schedule to come out on the night of 2/20/24. Employees are actively using 3 compartment sink. Observed employee disposing of waste water from 3-compartment sink to 1-compartment sink. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. [COS] Plumber came and snaked/drain the waste tank. Observed waste tank free flowing and in good repair.*

Follow-up By
02/19/2024

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Found food stored on floor in small storage room. [CA] Food shall be stored a minimum of 6 inches off floor.*

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

Inspector Observations: *Found gas rice cooker not under mechanical exhaust hood in back prep area. Facility has a type 1 hood in front cooks line. [CA] Relocate cooking equipment under hood and/or remove equipment from food facility.*

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: *Observed a leaking drain line under warewash sink (left side). [CA] Secure leak.*

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: *1. Found a loose CO2 tank near front service counter. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.
2. Found mopping equipment stored directly in mop sink. Facility has a rack on site. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (front, prep)	100.00 Fahrenheit	
raw meat	walk-in	41.00 Fahrenheit	
ambient	chest freezer	1.14 Fahrenheit	
macaroni salad	2 door cold top	41.00 Fahrenheit	
meat	warmer	155.00 Fahrenheit	
teriyaki chicken	flat top	194.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
spam	2 door cold top	41.00 Fahrenheit	
ambient	2 door reach in	41.00 Fahrenheit	
beverage	1 door upright	39.00 Fahrenheit	
rice	rice cooker (gas)	170.00 Fahrenheit	
marinated beef	2 door reach in	39.00 Fahrenheit	
beverage	1 door upright	40.00 Fahrenheit	
breaded chicken	1 door reach in	39.00 Fahrenheit	
chicken katsu	fryer	195.00 Fahrenheit	
shrimp	2 door upright freezer	2.80 Fahrenheit	

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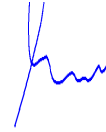
Overall Comments:

During inspection, a plumber came and snaked/drained the waste tank.

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 **3/4/2024**. 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: Yu Lan Lo
Owner

Signed On: February 19, 2024