

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 FA0211953 - FRIENDSHIP BBQ	Site Address 2783 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 04/02/2026
Program PR0305008 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FRIENDSHIP BBQ LLC	Inspection Time 10:55 - 11:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/25/2026

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

Compliance of this violation has been verified on: 04/02/2026

Cited On: 03/25/2026

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 04/02/2026

Cited On: 03/25/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/02/2026

Minor Violations

Cited On: 03/25/2026

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

This violation found not in compliance on 04/02/2026. See details below.

Cited On: 04/02/2026

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

Inspector Observations: Observed handwash sink next to the warewashing sink is blocked by preparation table. Nearby handwash sink is available for use. [CA] Handwash station shall be fully accessible and unobstructed at all times.

Cited On: 04/02/2026

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: Observed facility is utilizing an unapproved, countertop grill extending outside of the ventilation hood. Per PIC, facility is ordering a new countertop grill. [CA] All utensils and 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).

Measured Observations

Item	Location	Measurement	Comments
oysters	2-door preparation unit	41.00 Fahrenheit	
raw beef	2-door upright cooler	41.00 Fahrenheit	
raw beef	2-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	50.00 PPM	
eggplant	1-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	

Overall Comments:

On-site to conduct follow-up to the previous routine inspection (dated 3/26/26).

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The following major violations have been corrected:

- **K07: Improper holding temperatures.** Observed all foods in refrigeration units at time of inspection. See measured observations.
- **K14: Food contact surfaces unclean and unsanitized.** Per technician reports, PIC has repaired the mechanical dishwasher. Measured the chlorine concentration in the mechanical dishwasher and the 3-compartment sink at 50 ppm.
- **K16: Improper shell stock tag storage.** Observed all shellstock (oysters and clams) are stored with tags under refrigeration. Ensure to keep shellstock tags in chronological order for a period of 90 days from sale.
- **K23: Evidence of vermin.** Facility has received pest control services as of 3/31/2026. Observed multiple empty sticky traps throughout the kitchen. No live activity or evidence of vermin observed during inspection. Confirmed facility will continue to receive regular pest control services.

The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

NOTE: Facility is open on Thursday and Friday from 11:00 AM - 2:00 PM for takeout services only.

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 **4/16/2026**. 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: Jan Ye
Owner
Signed On: April 02, 2026