

# 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

|                                                                                  |  |                                                                   |                                        |                                      |                                         |                                                                                                                                                    |  |                                 |
|----------------------------------------------------------------------------------|--|-------------------------------------------------------------------|----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------|
| <b>Facility</b><br>FA0254321 - SILVER CREEK BBQ                                  |  | <b>Site Address</b><br>4898 SAN FELIPE RD 150, SAN JOSE, CA 95135 |                                        | <b>Inspection Date</b><br>04/14/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>77</b> </div> |  |                                 |
| <b>Program</b><br>PR0370887 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                   | <b>Owner Name</b><br>BBQ BROTHERS, LLC |                                      | <b>Inspection Time</b><br>15:30 - 17:00 |                                                                                                                                                    |  |                                 |
| <b>Inspected By</b><br>MAMAYE KEBEDE                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                        | <b>Consent By</b><br>HAO LE          |                                         |                                                                                                                                                    |  | <b>FSC</b> Hao Le<br>2/19/2027. |

  

| 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     |        |     |     |     |
| 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     |       | X      |     |     | S   |
| 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     |       | 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                                                |     | X   |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                            |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------------|----------------------------------|
| Facility<br>FA0254321 - SILVER CREEK BBQ                                  | Site Address<br>4898 SAN FELIPE RD 150, SAN JOSE, CA 95135 | Inspection Date<br>04/14/2026    |
| Program<br>PR0370887 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>BBQ BROTHERS, LLC                            | Inspection Time<br>15:30 - 17:00 |
| K48                                                                       | Plan review                                                |                                  |
| K49                                                                       | Permits available                                          |                                  |
| K58                                                                       | Placard properly displayed/posted                          |                                  |

## Comments and Observations

### Major Violations

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, 14125(b), 114141

**Inspector Observations:** The sanitizer concentration on the bar's low temperature mechanical dishwasher that was used to wash the dishes was measured at zero ppm chlorine.

**[CA]** Whenever sanitizing of utensils/equipment is conducted using a low temperature mechanical dishwasher, there must be a 50-ppm residual chlorine level when the cycle completes. Until the mechanical dishwasher is fixed, please use the three manual compartments sink to wash, rinse, and sanitize the dishes with 200 ppm quaternary ammonia or 100 ppm chlorine, unless otherwise specified by manufacturer of the chemical. The person in charge refilled one sink of the warewash sink with lukewarm water and added bleach manually to create a 300-ppm lactic acid solution to sanitize the utensils washed in the mechanical dishwasher (SA).

Follow-up By  
04/14/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** The maximum warm water temperature on the warewash and the handwash sink was measured at 85 oF.

**[CA]** Raise the water temperature on the handwash sink to 100 oF immediately. The manager raised the water temperature to 112 oF. However, it need to be raised all the way to 120 oF on the warewash sink (SA).

Follow-up By  
04/14/2026

### Minor Violations

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

**Inspector Observations:** The handwash station located middle preparation area was blocked by utensils and equipment.

**[CA]** Keep the handwash sink easily accessible for employees to wash hand whenever it is needed.

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:** Boxes of single use and other utensils were stored on the floor back in the storage area.

**[CA]** For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** A couple of wet/soiled wiping cloths were stored on the counters.

**[CA]** Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item           | Location                      | Measurement       | Comments |
|----------------|-------------------------------|-------------------|----------|
| Tri tip        | Hot holding unit              | 136.00 Fahrenheit |          |
| Chlorine       | Bar's mechanical dishwasher   | 50.00 PPM         |          |
| Coleslaw       | Preparation fridge            | 39.00 Fahrenheit  |          |
| Butter         | Walk-in cooler                | 39.00 Fahrenheit  |          |
| Baked potato   | Steam table                   | 150.00 Fahrenheit |          |
| Beans          | Steam table                   | 145.00 Fahrenheit |          |
| Mac and cheese | Steam table                   | 167.00 Fahrenheit |          |
| Brisket        | Oven                          | 140.00 Fahrenheit |          |
| Chlorine       | Kitchen mechanical dishwasher | 0.00 Fahrenheit   |          |

### Overall Comments:

**Note:** Food safety manager certificate: Hao Le - 2/19/2027.

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                            |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------------|----------------------------------|
| Facility<br>FA0254321 - SILVER CREEK BBQ                                  | Site Address<br>4898 SAN FELIPE RD 150, SAN JOSE, CA 95135 | Inspection Date<br>04/14/2026    |
| Program<br>PR0370887 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>BBQ BROTHERS, LLC                            | Inspection Time<br>15:30 - 17:00 |

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 **4/28/2026**. 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: Hao Le  
Manager  
Signed On: April 14, 2026