

# 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 FA0267570 - SJC-TB-GATE23-JIM STUMP'S TAPROOM & KITC	Site Address 1701 AIRPORT BL NC-9A, SAN JOSE, CA 95110	Inspection Date 05/20/2025
Program PR0394846 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SSP AMERICA SJC, LLC	Inspection Time 10:00 - 10:30
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By BROSKIN STRICKLAND JR.

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

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

**Inspector Observations: Various PHF in drawer refrigerator at cook line measured >41F,<135F,>4hrs.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] PIC voluntarily condemned and destroyed PHF held in drawer refrigerator.**

#### 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: Ambient temperature of drawer refrigerator at cook line measured at 55F. Ambient temperature of standing freezer measured at 50F**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Do not use this refrigerator until it is repaired/replaced.**

Follow-up By  
05/26/2025

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
cooked vegetables	drawer refrigerator	55.00 Fahrenheit	
raw beef	drawer refrigerator	50.00 Fahrenheit	
cooked pasta	drawer refrigerator	55.00 Fahrenheit	
quinoa	drawer refrigerator	56.00 Fahrenheit	

#### Overall Comments:

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 **6/3/2025**. 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: Broskin Strickland Jr.  
PIC

Signed On: May 20, 2025