

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 FA0256139 - BJ'S RESTAURANT & BREWHOUSE		Site Address 925 BLOSSOM HILL RD 1535, SAN JOSE, CA 95123		Inspection Date 02/21/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0374033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHICAGO PIZZA & BREWER'		Inspection Time 12:05 - 13:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By PATRICIA				FSC Patricia Nelson 09/21/2025

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				S
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						
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	X
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		
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

An employee was observed changing gloves without properly washing their hands before changing tasks.

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

[COS] Inspector instructed employee to wash their hands prior to employee changing tasks.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water at three compartment sink in the ware wash area and bar did not reach 120F.

NOTE: PIC mentioned that one of the water heaters was previously swapped. Unable to verify if swap was like for like as the water heaters are located on the roof.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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:

Two under counter refrigeration units across the cook line have pooling liquid inside. Per PIC they have had the units serviced before but issues are recurring.

NOTE: Equipment is maintaining temp.

[CA] Repair or replace the units and maintain in good repair.

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

Inspector Observations:

Sanitizer concentration was measured at 0 PPM in a sanitizing bucket near the cook line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] PIC replaced the bucket at time of the inspection.

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:

There is a leak under the three compartment sink in the ware wash area. Appears to leak from the basins of the sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	Three Compartment Sink	200.00 PPM	
Chicken Tender	Single Door Freezer near fryers	20.00 Fahrenheit	
Frozen Steak	Walk in Freezer	20.00 Fahrenheit	
Chlorine Sanitizer	Warewash Machine	50.00 PPM	
Raw Chicken	Drawer Cold Holding under Flat Grill	39.00 Fahrenheit	
Water	Restroom Hand Washing	100.00 Fahrenheit	
Quat Sanitizer	Sanitizer Bucket - Bar	200.00 PPM	
Shredded Cheese	Cold Holding Prep Table	39.00 Fahrenheit	
Fried Chicken	Cook Line	165.00 Fahrenheit	Final cook temp
Water	Hand Washing Sink	110.00 Fahrenheit	
Salmon	Walk in Cooler	39.00 Fahrenheit	
Quat Sanitizer	Sanitizer Bucket - Cookline	0.00 PPM	
Tuna	Drawer Cold Holding	42.00 Fahrenheit	Staff moved item to walk in cooler.
Salmon	Drawer Cold Holding	36.00 Fahrenheit	
Chicken	Cold Holding Prep Table	37.00 Fahrenheit	
Cheese	Drawer Cold Holding under Flat Grill	40.00 Fahrenheit	
Water	Three Compartment Sink - Warewash area and Bar	117.00 Fahrenheit	
Shredded Cheese	Walk in Cooler	38.00 Fahrenheit	
Shredded Hard Boiled Egg	Single Door Reach in	39.00 Fahrenheit	

Overall Comments:


Joint Inspection with Alex Alfaro

Report written by Alex.

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 **3/6/2024**. 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: Patricia Nelson
Assistant General Manager
Signed On: February 21, 2024