

# 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>FA0208809 - JACKIE'S PLACE                                    |  | <b>Site Address</b><br>321 S 1ST ST, SAN JOSE, CA 95113 |                                           | <b>Inspection Date</b><br>05/14/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">83</div> |  |            |
| <b>Program</b><br>PR0304569 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                         | <b>Owner Name</b><br>JACKIE CATERERS, LLC |                                      | <b>Inspection Time</b><br>12:30 - 14:15 |                                                                                                                                                                                                  |  |            |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION            |                                           | <b>Consent By</b><br>KIANA           |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> |

| 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     |       | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       | X     | X      |     |     | S   |
| 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                                                     |     | X   |
| 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                                      |     |     |

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| K48                                                                       | Plan review                                      |                                  |
| K49                                                                       | Permits available                                |                                  |
| K58                                                                       | Placard properly displayed/posted                |                                  |

## Comments and Observations

### Major Violations

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

#### Inspector Observations:

**1. In the back prep area, at the hot holding unit, cooked chicken and ribs measured between 120-122°F.**

**2. In the kitchen area, at the drawer cooler, fish measured at 47°F at 1:00 pm. Per PIC, they thawed it out this morning when they opened at 11 am. Observed the fish to be tightly wrapped in plastic.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Items were time marked for discard at 3 pm. Per PIC, they arrived from their other location at 11 am.**

**[COS] Fish was unwrapped to rapidly chill back down to 41°F.**

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

#### Inspector Observations:

**Facility is using Time as a Public Health Control for their breeding stations.**

**[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC). TPHC guidelines provided.**

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:

**In the basement area there is a non ANSI upright freezer that is not maintaining temperature below 41°F.**

**[CA] New and/or replacement food 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). Ensure to maintain equipment clean and in good repair.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

#### Inspector Observations:

**Facility lacked thermometers in the hot holding units.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

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

#### Inspector Observations:

**Cloth rags were observed on the counters of the serving area.**

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

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                           | Location                  | Measurement       | Comments                |
|--------------------------------|---------------------------|-------------------|-------------------------|
| Fish                           | Drawer Cooler             | 47.00 Fahrenheit  |                         |
| Ribs                           | Upright Hot Holding       | 122.00 Fahrenheit |                         |
| Water                          | Hand Sinks - All          | 100.00 Fahrenheit |                         |
| Mac & Cheese                   | Small Hot Holding Unit    | 140.00 Fahrenheit |                         |
| Chicken                        | Prep Cooler               | 56.00 Fahrenheit  | Cooling, just marinated |
| Mac & Cheese                   | Steam Table               | 150.00 Fahrenheit |                         |
| Tomato Salsa                   | Prep Cooler               | 40.00 Fahrenheit  |                         |
| Fries                          | Chest Freezer             | 2.00 Fahrenheit   |                         |
| Quaternary Ammonia - Sanitizer | Three Compartment Sink    | 200.00 PPM        |                         |
| Fish                           | Final Cook                | 190.00 Fahrenheit |                         |
| Fish                           | Prep Cooler               | 37.00 Fahrenheit  |                         |
| Water                          | Three Compartment Sink    | 120.00 Fahrenheit |                         |
| Chicken                        | Drawer Cooler             | 40.00 Fahrenheit  |                         |
| Sauce                          | Walk in Cooler - Basement | 35.00 Fahrenheit  |                         |
| Sliced Tomatoes                | Prep Cooler               | 40.00 Fahrenheit  |                         |
| Chicken                        | Upright Hot Holding       | 120.00 Fahrenheit |                         |

## Overall Comments:

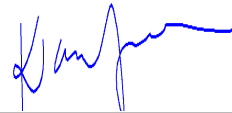
### Notes:

- **Ensure to post the Environmental Health Permit once received.**
- **Ensure to obtain a Food Safety Certificate within 60 days of permit issuance. Ensure to have employees obtain food handler cards within 30 days of hiring.**
- **Discussed transportation methods of bringing cooked foods from their other location. Provided food safety guidelines during transport handout.**
- **Provided hand wash reminder, hot and cold holding, and dish washing procedure stickers.**

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 **5/28/2025**. 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: Kiana Jackson  
Owner  
Signed On: May 14, 2025