

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 FA0211083 - EMPIRE ARMADILLO BBQ & DELI		Site Address 878 BLOSSOM HILL RD, SAN JOSE, CA 95123		Inspection Date 02/04/2026	
Program PR0306317 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EMPIRE ARMADILLO BBQ & I		Inspection Time 12:45 - 14:00
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By JERZY	FSC Jerzy Alanis 05/19/2030		

Placard Color & Score GREEN 88

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						S
K07 Proper hot and cold holding temperatures		X		X			N
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						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						
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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. PHF items in hot holding unit measured 122F to 129F (see measured observations). Per PIC, they were reheated to 165F prior to being placed into warming unit about 2 hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Items will be discarded at 2pm. New meat will be reheated and placed into hot holding unit. Monitor temperatures to ensure PHF stays at 135F or above.

2. Several PHF items in preparation unit measured 48F to 52F in preparation unit (see measured observations). Per PIC, they had been placed in the unit less than 2 hours prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] PIC removed items from preparation unit and relocated them to another unit.

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 air of preparation unit measured 49F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair/replace preparation unit.

Hot holding unit was not maintaining PHF at 135F or above. [CA] Repair/replace hot holding unit.

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: 1. Observed knife stored in between two preparation units. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

2. Observed insert container used as a scoop. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

4. Observed scoop handle in fry drawer in contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw tritip	Walk in fridge	40.00 Fahrenheit	
Utensil water	On counter	85.00 Fahrenheit	
Raw ground beef	Cold holding insert	48.00 Fahrenheit	Prep unit 2
Sliced tomato	Cold holding insert	52.00 Fahrenheit	Prep unit 2
Ribs	Walk in fridge	55.00 Fahrenheit	Cooling within limits.
Tritip	Walk in fridge	72.00 Fahrenheit	Cooling within limits.
Ambient air	Preparation unit 2	49.00 Fahrenheit	
Ambient air	Rach in freezer	3.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket	300.00 PPM	
Raw ribs	Walk in fridge	35.00 Fahrenheit	
Cut tomato	Cold holding insert	41.00 Fahrenheit	Prep unit 1
Sliced cheese	Cold holding insert	52.00 Fahrenheit	Prep unit 2
Warm water	Handwash	100.00 Fahrenheit	
Ambient air	Reach in freezer	13.00 Fahrenheit	
Chicken	Hot holding	122.00 Fahrenheit	122F-123F
Tritip	Hot holding	122.00 Fahrenheit	122F-129F
Ribs	Hot holding	122.00 Fahrenheit	122F-125F
Chlorine	Mechanical warewash	50.00 PPM	
Warm water	Restroom handwash	100.00 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 **2/18/2026**. 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: Jerzy Alanis
General manager

Signed On: February 04, 2026