

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 FA0258095 - BBQ CHICKEN		Site Address 1795 HILLSDALE AV 60, SAN JOSE, CA 95124		Inspection Date 06/22/2026		Placard Color & Score GREEN 87		
Program PR0377739 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 1795 SAN JOSE LLC		Inspection Time 14:05 - 15:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By PAUL (O)				FSC Pyong Chong 11/24/30

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	X			N
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						
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		
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: Major:

1. Measured box of shell eggs holding at 53F on counter top in back prep area.
2. Measured the following PHFs holding between 50F - 53F in 2 door cold top at cooks line: raw chicken and pooled eggs.

Per operator, PHFs placed in unit for less than 4 hours.

[CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to add ice to unit and/or relocate PHFs.

Minor: Measured the following PHFs holding between 44F - 48F in 2 door cold top/reach in and 1 door cold top: raw chicken, raw boneless chicken and sausage for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: Lacking single use paper towel at the hand wash station located near 1-compartment sink. Note: Another hand wash station located at cooks line nearby. [CA] Single-use sanitary towels shall be provided in dispensers. [COS] Operator restocked.

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: 1. Measured ambient air temperature of 2 door reach in at 49F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.

2. Found condenser in walk-in-cooler leaking. Observed bucket used to capture leak. [CA] Repair refrigerator condenser.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
rice	rice cooker	144.00 Fahrenheit	
fish cake	2 door under drawer	41.00 Fahrenheit	
fries	2 door reach in freezer	29.00 Fahrenheit	
boiled eggs	stove top	161.00 Fahrenheit	process of cooking
sausage	2 door reach in	44.00 Fahrenheit	
raw chicken	2 door cold top	46.00 Fahrenheit	between 48F - 52F for less than 4 hour. COS-relocate and or add ice to unit.
fries	3 door upright freezer	1.60 Fahrenheit	
raw chicken	walk-in	41.00 Fahrenheit	
warm water	handsink (cooks/prep/RR)	100.00 Fahrenheit	
shell eggs	counter top	53.00 Fahrenheit	for less than 4 hours. COS-relocate
hot water	warewash/1-comp	120.00 Fahrenheit	
pooled eggs	2 door cold top	53.00 Fahrenheit	for less than 4 hours. COS-relocate or add ice
beverage	1 door reach in	39.00 Fahrenheit	
boiled eggs	1 door cold top	41.00 Fahrenheit	
shredded cheese	1 door cold top	41.00 Fahrenheit	
boneless chicken	1 door cold top	44.00 Fahrenheit	
beverage	2 door upright	41.00 Fahrenheit	

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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 **7/6/2026**. 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: Pyong Chong
Manager

Signed On: June 22, 2026