

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 FA0262993 - ROOKIES SPORTS LODGE		Site Address 99 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 11/07/2025		Placard Color & Score GREEN 93		
Program PR0387324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MICHAEL HOBSON - RLODGI		Inspection Time 14:00 - 15:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By KATRINA E.				FSC Enrique Pazos 1/31/27

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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0262993 - ROOKIES SPORTS LODGE	Site Address 99 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 11/07/2025
Program PR0387324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MICHAEL HOBSON - RLODGE INC	Inspection Time 14:00 - 15:30
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

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

Inspector Observations: Hand wash station within the bar was missing paper towels at the time of inspection.

[CA] Hand wash stations must be fully stocked at all times.

[COS] Employee added paper towels into hand wash station.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Caulking around the hood system is starting to fall apart at the time of inspection.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin. Remove old caulking and add fresh silicon.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Damaged wall noted around the mop sink at the time of inspection.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk in freezer	5.00 Fahrenheit	
Raw shrimp	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Raw steak	Walk in	38.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cheese	Walk in #2	38.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (bar)	50.00 PPM	
Raw steak	Walk in	39.00 Fahrenheit	
Salsa	Ice bath	72.00 Fahrenheit	Cooling for about 1-hour.
Raw chicken	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Cooked steak	Cook line	188.00 Fahrenheit	Final cook temperature.
Cooked chicken	Hot holding (steam table)	146.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Raw steak	Walk in #2	38.00 Fahrenheit	
Cheese	Prep table #2	40.00 Fahrenheit	
Cut tomato	Prep table/ice bath	39.00 Fahrenheit	
Beans	Hot holding (steam table)	149.00 Fahrenheit	
Boiled eggs	Prep table/ice bath	40.00 Fahrenheit	
Pico de gallo	Prep table #2	39.00 Fahrenheit	

Overall Comments:

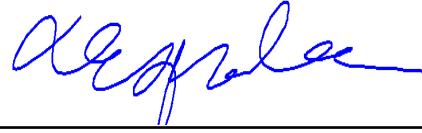
OFFICIAL INSPECTION REPORT

Facility FA0262993 - ROOKIES SPORTS LODGE	Site Address 99 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 11/07/2025
Program PR0387324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MICHAEL HOBSON - RLODGE INC	Inspection Time 14:00 - 15:30

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 **11/21/2025**. 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: Katrina E.
Inter Manger
Signed On: November 07, 2025