

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 FA0282952 - JACK HOLDERS RESTAURANT & BAR		Site Address 3153 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 01/23/2025	
Program PR0424429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DWH RESTAURANTS INC		Inspection Time 14:30 - 16:15
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By MIGUEL	FSC Daniel Holder 07/15/2025		

Placard Color & Score
YELLOW
74

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						S
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		X			
K07	Proper hot and cold holding temperatures		X		X			
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		X
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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of single use paper towels at bar hand wash sink.

[CA] Provide single use paper towels in dispenser at all times.

[SA] Napkins provided.

Follow-up By
01/28/2025

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

Inspector Observations: Measured hollandaise sauce at 109F stored at shelf in front of cooking area for eggs. Per PIC, hollandaise sauce is served hot.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. OR When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Cook provided time stamp on the sauce container for it to be used within 4 hours from when it was removed from temperature control and discard any leftovers.

Follow-up By
01/28/2025

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed pink mold like substance on interior top/ceiling panel of ice machine, it is not coming in contact with ice at this time.

[CA] Clean and sanitize the ice machine.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Consumer advisory on menu lacks disclosure marked by an asterisk for raw or under cooked food items including

[CA] Consumer advisory shall be provided with a disclosure and a reminder.

Disclosure” means a written statement that clearly includes either of the following:

(1) A description of the animal-derived FOODs, such as “oysters on the half shell (raw oysters),” “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order).”

(2) Identification of the animal-derived FOODs marked by an asterisk denoting a footnote that states that the items are served

raw or undercooked, or contain or may contain raw or undercooked ingredients.

“Reminder” means a written statement that identifies the animal-derived FOODs by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these FOOD items is available upon request.

(2) Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness,

especially if you have certain medical conditions.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of quaternary ammonium test strips in the facility.

[CA] Provide quaternary ammonium test strips in the facility.

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

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Inspector Observations: *Observed waste pipe extending into the floor sink under dish machine.*

[CA] *All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.*

***Repeat violation**

Waste pipe from espresso machine is draining into hand wash sink located at front service line.

[CA] *Waste pipe shall be directed to a floor sink. All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Fries	Freezer	4.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Sliced tomatoes	Walk in cooler	41.00 Fahrenheit	
Hollandaise sauce	sAt shelf in front of cooking area for eggs	109.00 Fahrenheit	
Sliced tomatoes	Prep unit at cookline	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Hot holding at cookline	139.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Eggs	Prep unit at cookline	40.00 Fahrenheit	
Raw fish	Drawer unit at cookline	40.00 Fahrenheit	
Milk	Under counter refrigerator at coffee station	40.00 Fahrenheit	
Hollandaise sauce	Walk in cooler	39.00 Fahrenheit	
Canadian bacon	Drawer unit at cookline	37.00 Fahrenheit	
Soup	Hot holding at front service line	145.00 Fahrenheit	
Boiled eggs	Prep unit at cook line	41.00 Fahrenheit	
Sauces	Hot holding at cookline	140.00 Fahrenheit	
Cut fruit	Cold holding at front service line	40.00 Fahrenheit	
Pool eggs	Prep unit at cook line	41.00 Fahrenheit	
Hot water	Three compartment sink (Bar)	120.00 Fahrenheit	
Pico de gallo	Prep unit	41.00 Fahrenheit	

Overall Comments:

CO0156106

Follow-up inspection will be conducted on 1/28/2025 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 408-918-3460 to schedule follow-up inspection

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 **2/6/2025**. 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.

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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: MIGUEL MIRANDA
MANAGER

Signed On: January 23, 2025