

# 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>FA0205634 - SMOKING PIG BBQ COMPANY LLC                      |  | <b>Site Address</b><br>1144 N 4TH ST, SAN JOSE, CA 95112 |                                      | <b>Inspection Date</b><br>02/05/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>73</b> </div> |  |                                                     |
| <b>Program</b><br>PR0304990 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                          | <b>Owner Name</b><br>REDDICK, PAUL H |                                      | <b>Inspection Time</b><br>13:00 - 14:45 |                                                                                                                                                    |  |                                                     |
| <b>Inspected By</b><br>MAVERICK CHIN                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                      | <b>Consent By</b><br>FRANK           |                                         |                                                                                                                                                    |  | <b>FSC</b> Sanchos De La Concha Reyes<br>04/14/2026 |

  

| 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     |        |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      |    | X     |       |        |     |     | N   |
| 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     |        |     |     | S   |

  

| 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                                          | X   |     |
| 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 |     |     |
| 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:

**\*REPEAT VIOLATION\***

Follow-up By  
02/10/2026

*Brisket burnt ends measured 58F while maintained in a container to the left of the cook-line. Per staff, the burnt ends had been fried 2 hours prior.*

*Raw chicken measured 51F while maintained in a container of standing water on the drainboard of the preparation sink. Per staff, it had been taken out of the walk-in refrigerator two hours prior for thawing.  
[Minor thawing violation leading to Major holding violation]*

*Brisket measured 120F while maintained in the insert second-to-the-right in the steam table at the entrance of the main preparation area. Per staff, it had been cooked 1.5 hours prior.*

*\*Note: Recommend covering steam table with a lid if it allows it to maintain at 135F or above*

*A tray of cooked, bone-in chicken measured between 120F and 127F while maintained in the upright warmer at the entrance of the main preparation area. Per staff, it had been cooked and placed into the upright warmer approximately 4 hours prior.*

*\*Note: Tray of chicken was the only potentially hazardous food in the upright warmer not covered with aluminum foil. Several other potentially hazardous foods measured at 135F while maintained in the upright warmer. Recommend covering chicken with aluminum foil if that allows it to maintain at 135F or above.*

*[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.*

*[COS] Brisket burnt ends relocated to preparation refrigerator. Brisket in the steam table reheated to 165F in the oven, placed back into hot holding, and then covered with a lid. Tray of bone-in chicken voluntarily discarded into the trash.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

#### Inspector Observations:

*Several containers of brisket measured 49F while maintained in a deep container kept tightly wrapped with plastic and aluminum foil on a shelf in the right-side walk-in refrigerator. Per the Head Manager, and per a labels on the containers, brisket had been cooked between 2 and 3 days prior, and had been cooling while maintained in the walk-in refrigerator since.*

Follow-up By  
02/10/2026

*[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

*[COS] Brisket voluntarily discarded into the trash.*

### Minor Violations

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

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**Inspector Observations:**

**\*REPEAT VIOLATION\***

*Only hand wash station in the main preparation area partially obstructed with a trash can placed directly in front.*

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

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:**

*Heavy accumulation of black grime and debris on the blade of table-mounted can opener. Can opener not actively in-use.*

**[CA] Food contact surfaces shall be maintained clean.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

**\*REPEAT VIOLATION\***

Follow-up By  
02/10/2026

*Old rodent droppings observed on the floor, and on a sticky trap in the rear of the back storage room.*

**\*No other evidence of rodent activity observed\***

*Per the Head Manager, they are still under contract with Orkin for weekly treatments, and have also contracted Habitat.*

**[CA] Clean and sanitize area of dead cockroaches or old droppings.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:**

*A container of raw chicken observed to be thawing while maintained in a container of standing water on the left-side drainboard of the preparation sink.*

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

| Item               | Location                                | Measurement       | Comments |
|--------------------|-----------------------------------------|-------------------|----------|
| raw chicken        | walk-in refrigerator - right            | 41.00 Fahrenheit  |          |
| cheese             | walk-in refrigerator - left             | 40.00 Fahrenheit  |          |
| macaroni           | steam table                             | 140.00 Fahrenheit |          |
| chlorine sanitizer | mechanical dishwasher                   | 50.00 PPM         |          |
| hot water          | prep sink                               | 120.00 Fahrenheit |          |
| brisket            | upright warmer - kitchen entrance       | 135.00 Fahrenheit |          |
| peanut cream pie   | merchandiser refrigerator - dining area | 41.00 Fahrenheit  |          |
| pico de gallo      | prep cooler - cook-line                 | 39.00 Fahrenheit  |          |
| hot water          | three compartment sink                  | 120.00 Fahrenheit |          |
| raw beef           | walk-in refrigerator - right            | 41.00 Fahrenheit  |          |
| potato salad       | prep cooler - cook-line                 | 40.00 Fahrenheit  |          |
| barbacoa           | stovetop                                | 163.00 Fahrenheit |          |
| ice cream          | freezer chest - back storage            | 13.00 Fahrenheit  |          |
| warm water         | hand sink - main preparation area       | 100.00 Fahrenheit |          |
| cooked jackfruit   | walk-in refrigerator - left             | 41.00 Fahrenheit  |          |
| beans              | stovetop                                | 140.00 Fahrenheit |          |

## Overall Comments:

*Two or more major violations were cited during the routine inspection.*

*A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.*

*Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.*

*The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.*

### \*Notes:

*Per the Head Manager, Frank, the facility where their sauce is produced (Fremont) is currently undergoing the process of obtaining a variance (owing to the low pH of sauces), and also in the process of obtaining a PFR for bottling of sauces.*

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 2/19/2026. 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: Eduardo Rivero  
Executive Chef  
Signed On: February 05, 2026