

# 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> FA0208602 - ORIGINAL JOE'S		<b>Site Address</b> 301 S 1ST ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 06/18/2025		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>68</b> </div>		
<b>Program</b> PR0300469 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> ROCCA, LOUIS SR		<b>Inspection Time</b> 15:25 - 18:15			
<b>Inspected By</b> ALEXANDER ALFARO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MICHELLE				<b>FSC</b> Brad Rocca 09/26/2028

  

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			
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		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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
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. In the back of house area, in a rolling can, olive oil infused with fresh garlic, dried chili pepper, shallots, rosemary, and thyme that has been left at room temperature for a week. Oil measured at 74°F.
2. In the cookline area, on the counter next to the flat grill, garlic in oil was measured at 44°F at the top of the container.
3. In the cookline area, at the steam table, the cover was open for the prime rib which measured at 140 inside the steam table with the outer sides measured at 132°F. Per PIC, they placed it there about 20 minutes ago after taking it out of the oven.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Oil was destroyed and discarded.

[COS] 2. A larger ice bath was made to rapidly chill the garlic in oil mixture.

[COS] 3. The lid was closed so prime rib can heat back up to 135°F.

K14 - 8 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:

1. In the back of house area at the three compartment sink, quaternary ammonia measured at less than 200 ppm. A new solution was made and it also measured at less than 200 ppm. Per sanitizer directions solution must be at 200 ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[SA] A chlorine solution at 100 ppm was made to sanitize dishes until the dispensing system is serviced.

2. In the back of house area, at the conveyor dishwasher, water reached a maximum of 158°F before dropping down while actively ware washing.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Dishes were sanitized at the three compartment sink using chlorine.

### Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

#### Inspector Observations:

1. In the walk in cooler raw bacon was found stored above cooled cooked ground beef.
2. In the cookline area, at the drawer coolers under the flat grill, raw chicken was found stored above raw shrimp and produce.
3. In the walk in cooler raw shelled eggs were found stored above shredded cheese.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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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:**

**1. Facility lacks testing materials for their choice of sanitizer at the three compartment sink, quaternary ammonia.**

**2. Facility lacks testing materials for their choice of sanitizer at the conveyor dishwasher, hot water.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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:**

**The conveyor dishwasher was not functioning properly.**

**[CA] Ensure to maintain equipment in good repair.**

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:**

**In the cookline area, under the wooden slats, cardboard is used to line the floors.**

**[CA] Discontinue the use of cardboard boxes to line flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:**

**In the back of house area, at the type II hood above the dishwasher, the vents have an accumulation of dust.**

**[CA] Ventilation hood filters shall be maintained clean and good repair.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

**A wet wiping cloth was observed on the counter of the salad prep area.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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

**Inspector Observations:**

**In the basement dry storage room there are several holes in the wall.**

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

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:**

**Per PIC, facility has upgraded their water heaters. Facility previously had two 100 gallon capacity 80,000 BTU water heaters. One of the water heaters have been replaced with a 100 gallon capacity 270,000 BTU water heater.**

**Note: Unsure if they are installed in parallel or series.**

**[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.**

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## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
Lamb	Walk in Freezer	2.00 Fahrenheit	
Breaded Chicken - Raw	Drawer Cooler	40.00 Fahrenheit	
Wine	Undercounter Cooler	37.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Water	Hand Sinks - All	100.00 Fahrenheit	
Ground Beef - Cooked	Walk in Cooler	40.00 Fahrenheit	
Sliced Tomatoes	Salad prep cold hold	40.00 Fahrenheit	
Ground Beef - Raw	Walk in Cooler	41.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Conveyor Dishwasher	158.00 Fahrenheit	
Beer	Undercounter Cooler	38.00 Fahrenheit	
Raw Ribeye	Upright Cooler	41.00 Fahrenheit	
Prime Rib	Steam Table	133.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	0.00 PPM	
Infused Garlic in Oil	Rolling Can	74.00 Fahrenheit	
Ground Beef - Raw	Drawer Cooler	41.00 Fahrenheit	
Raw Pork	Ice Bin - Cookline	41.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	100.00 PPM	

## Overall Comments:

### Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

- Failure to correct repeat violations will result in further enforcement from this department.

- Foodborne Illness investigation conducted in conjunction with this routine 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 7/2/2025. 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: Michelle  
Manager  
Signed On: June 18, 2025