

# 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 FA0210580 - CHECO'S RESTAURANT		Site Address 674 N 13TH ST A, SAN JOSE, CA 95112		Inspection Date 08/24/2023	
Program PR0301268 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ENRIQUEZ, DINORA		Inspection Time 12:15 - 13:45
Inspected By MANDEEP JHAJJ	Inspection Type ROUTINE INSPECTION	Consent By DINORA ENRIQUEZ	FSC DINORA ENRIQUEZ 8/7/27		

Placard Color & Score
<b>GREEN</b>
<b>84</b>

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						
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		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	X	
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	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	X	
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: Cooked beans, cheese, cut pine apple, cooked rice in reach-in 2 door cooler measured at 55F for more than 4 hours. As per PIC, all these foods are stored from last night.**

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

**[COS] Employee VC&D these phf into garbage bin.**

### Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Observed food debris on the doors and on the shelves in the cooler units.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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: 2 door reach-in cooler in the back corner measured at 55F. The internal thermometer inside this cooler reading at 50F.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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

**Inspector Observations: The drain pipe from prep sink is broken.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

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

**Inspector Observations: Ceiling within the prep area (3-Compartment sink and prep sink) is sheetrock.**

**[CA] Ceilings of all rooms where non-prepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HAND SINK	100.00 Fahrenheit	
BEANS	REACH-IN COOLER 2	55.00 Fahrenheit	
OYSTERS	REACH-IN COOLER 1	38.00 Fahrenheit	
RICE	REACH-IN COOLER 2	55.00 Fahrenheit	
DICED TOMATOES	PREP UNIT	39.00 Fahrenheit	
REACH-IN COOLER	BACK CORNER	55.00 Fahrenheit	
BEANS	HOT HOLD	143.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
CUT PINE APPLE	REACH-IN COOLER 2	55.00 Fahrenheit	
CHEESE	REACH-IN COOLER 2	55.00 Fahrenheit	
CHEESE	PREP UNIT	38.00 Fahrenheit	
SHRIMP	PREP UNIT	40.00 Fahrenheit	

### Overall Comments:

- OYSTER TAGS AVAILABLE
- CONSUMER ADVISORY NOT ON MENU BUT ON THE WALL.
- REPAIR REACH-IN COOLER IN THE BACK.

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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 **9/7/2023**. 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



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**Received By:** DINORA ENRIQUEZ  
KITCHEN MANAGER/COOK

**Signed On:** August 24, 2023