

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 FA0207671 - TANCHITO'S RESTAURANT		Site Address 2148 STORY RD #3, SAN JOSE, CA 95122		Inspection Date 11/13/2025	
Program PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHAVEZ, RENE		Inspection Time 12:50 - 13:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By RENE C.	FSC Mirna Janet Najera 04/19/2029	

Placard Color & Score
GREEN
78

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						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				S
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
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 FA0207671 - TANCHITO'S RESTAURANT	Site Address 2148 STORY RD #3, SAN JOSE, CA 95122	Inspection Date 11/13/2025
Program PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHAVEZ, RENE	Inspection Time 12:50 - 13:40
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: The only hand wash station in the kitchen lacked paper towels at the time.

Hand wash station at the only available restroom lacked hand soap.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be easily accessible and readily available at all times.

[COS] Owner refilled paper towel and hand soap dispensers.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Various types of pupusa fillings at the cook line maintained in inadequate ice bath. PHF items measured between 45F to 50F.

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

[COS] Instructed owner to add ice to ice bath to maintain proper cold holding temperatures.

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

Inspector Observations: Numerous live fruit flies observed in the bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations: Accumulation of grime observed on door handles of all refrigerators. Accumulation of grime and food residues observed on and inside food preparation refrigerators.

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

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: Observed towels used as covers for various food items in the food preparation refrigerator and walk-in refrigerator.

[CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

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: Owner stated that currently the plumbing for the janitorial sink is being repaired. Janitorial sink is not available for use.

[CA] At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and drain shall be provided. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[SA] Temporarily dispose of mop water down toilet until plumbing has been repaired.

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

OFFICIAL INSPECTION REPORT

Facility FA0207671 - TANCHITO'S RESTAURANT	Site Address 2148 STORY RD #3, SAN JOSE, CA 95122	Inspection Date 11/13/2025
Program PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHAVEZ, RENE	Inspection Time 12:50 - 13:40

Inspector Observations: *Observed numerous missing floor tiles and missing grout in-between floor tiles in the kitchen.*

[CA] *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

Observed heavy accumulation of grease and grime on floors and walls in the kitchen as well as the preparation area by the area area:

- *Wall next to the cook line.*
- *Wall above the steam table.*
- *Floor and walls around the floor mixer by the bar area.*

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
To-go containers of soup	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Raw beef	Food preparation refrigerator	41.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	40.00 Fahrenheit	
Rice	Steam table	136.00 Fahrenheit	
Pupusa fillings	Walk-in refrigerator	40.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	40.00 Fahrenheit	
Pupusa filling	Food preparation refrigerator	37.00 Fahrenheit	
Beans	Steam table	174.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	40.00 Fahrenheit	
Raw beef	Walk-in refrigerator	38.00 Fahrenheit	
Diced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- *Commissary evaluation was conducted concurrently with 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 **11/27/2025**. 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: Rene C.
Owner

Signed On: November 13, 2025