

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 FA0270160 - SUERTE EATERY		Site Address 100 N ALMADEN AV 160, SAN JOSE, CA 95110	Inspection Date 03/27/2025
Program PR0402124 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GUAPOS CORP	Inspection Time 10:55 - 11:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CARLOS	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/14/2025

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

Compliance of this violation has been verified on: 03/27/2025

Cited On: 03/14/2025

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

Compliance of this violation has been verified on: 03/27/2025

Minor Violations

Cited On: 03/27/2025

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has not had a final inspection for their open service request with our plan check program for the addition of cooking equipment and the exhaust hood. Facility failed to schedule the inspection by end of day Monday (3/17/2025).

[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 to obtain plan check requirements. Equipment was impounded. See impoundment report.

Measured Observations

Item	Location	Measurement	Comments
Beef	Stove Range	200.00 Fahrenheit	Reheating
Chicken	Stove Range	190.00 Fahrenheit	Reheating

Overall Comments:

This is a follow up inspection for the routine inspection to verify compliance with major violations.

Observations:

K06: A soap dispenser was installed and was stocked. The paper towel dispenser was stocked.

K07: All foods were in appropriate time and temperature relationships.

K48: Facility has paid the plan reactivation fee but has not scheduled the final inspection. Per conditions of approval letter a hood balance test is to be provided prior to scheduling the inspection. Equipment was impounded. See impoundments report.

Continue to correct any and all pending violations.

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 **4/10/2025**. 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: Carlos
Owner

Signed On: March 27, 2025