

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 FA0207267 - EL PIRRIN RESTAURANT		Site Address 1900 E SAN ANTONIO ST, SAN JOSE, CA 95116		Inspection Date 08/11/2025		Placard Color & Score YELLOW 72		
Program PR0300995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL PIRRIN, INC.		Inspection Time 09:17 - 11:30			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By LOURDES RAMIREZ				FSC Wenceslao Toscano 5/3/2027

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				
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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		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	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	X	
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		
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: *Observed several food items above 50F inside the upright 2 door reach in. Per owner, reach in was opened for restocking and reheating of foods and food containers are constantly being removed during ordered then brought back in unit. Specialist measured ambient temperature of 41F inside unit.*

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

[SA] *Owner went to nearby store for ice; create an ice bath for food items inside the 2 door reach in unit.*

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed half shell raw oysters in water inside the prep unit at 47F; per owner oysters are frozen and no tag was observed inside the box. No tags are available for review.*

[CA] *Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.*

[COS] *owner voluntarily discarded the oyster in trash can mixed with other refuse - see VC&D report.*

Minor Violations

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

Inspector Observations: *Soap dispenser is empty at the cook-line hand sink; nearby sink available.*

[CA] *Provide handwashing cleanser in dispenser at handwash stations at all times.*

[COS] *soap dispenser was stocked during inspection.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed chicken and shrimp soup cooling in separate plastic food containers with lids on located on a push cart near the 3 comp sink; chicken soup - 140F, shrimp soup - 137F.*

[CA] *Cool foods using approved containers which facilitate heat transfer, such as metal.*

[CA] *Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

[CA] *When cooling PHF's, stir frequently to facilitate rapid cooling.*

[CA] *Properly store cooling foods in such a way to allow proper air flow.*

[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.*

[SA] *Containers were uncovered and an ice bath was created.*

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

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Inspector Observations: *Observed raw chicken at 84F thawing submerged in non running water at the middle basin of the 3 comp sink; per employee warm water was added over the chicken a few minutes ago.*

[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.*

[SA] *employee began rinsing chicken and placing it inside a container to be refrigerated.*

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: *Water/liquid accumulation observed inside the prep unit in front of the cook-line.*

[CA] *Repair unit and maintain clean and 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: *1. Observed multiple knives stored between the wall and the dish machine drainboard.*

[CA] *Store knives in an approved manner to protect from contamination, such as a magnetic knife holder.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
menudo	stove top	190.00 Fahrenheit	
grated cheese	top well	41.00 Fahrenheit	
cooked fish	drawer	36.00 Fahrenheit	
canned cactus	prep table	47.00 Fahrenheit	per employee, cactus is canned and was opened this morning
raw chicken	3 comp sink	84.00 Fahrenheit	thawing
water	3 comp sink	122.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
carne asada cooked	2 door reach in	58.00 Fahrenheit	
raw shell oyster haf shell	prep table	47.00 Fahrenheit	
raw shrimp	drawer	39.00 Fahrenheit	crab imitation - 41F Raw fish - 41
tomato sauce	2 door reach in	51.00 Fahrenheit	
rice	steam table	177.00 Fahrenheit	beans - 197F potatoes - 187F chicken - 185F
sliced tomatoes	top well	41.00 Fahrenheit	
cooked chayote	2 door reach in	57.00 Fahrenheit	
ambient	2 door reach in	41.00 Fahrenheit	
cooked chicken soup	container	140.00 Fahrenheit	cooling
cooked shrimp soup	container	137.00 Fahrenheit	cooling

Overall Comments:

Facility has multiple food items that are cooled and reheated daily.

Facility has (1) upright 2 door reach in primarily used for cooling of potentially hazardous foods and cold holding; facility also has 1 prep table with a top well in front of the cook-line and refrigerated pull out drawers under the cook-line. Facility does not have an ice machine or another large refrigeration unit that can be used for cooling.

Specialist discussed on limiting cooling to small batches of food, use metal shallow containers to facilitate cooling, cool with containers uncovered and use ice. Facility is to implement all of these cooling practices to ensure additional foods are not compromised inside the 2 door refrigeration unit, refrigeration unit is not overworked and to ensure proper cooling for potentially

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hazardous foods.

Specialist observed medium sized pots of soups on the stove top - discussed with owner to maintain hot at 135F or above and serve from pots. Facility also has very large stock pots stored in the shed. Specialist discussed that cooling of that amount would not be feasible with the little refrigeration and no ice machine in facility.

Cooling issue has been documented before in previous inspection.

30 DAY NOTICE ISSUED

Facility is to limit/reduce menu or add a new refrigeration unit capable of maintaining cold holding potentially hazardous foods at 41F or below.

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 **8/25/2025**. 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: Wenceslao Toscano
Owner

Signed On: August 11, 2025