

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 FA0206690 - TINDAHAN PINOY	Site Address 1647 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 12/23/2025
Program PR0301919 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TINDAHAN PINOY INC	Inspection Time 15:20 - 16:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSEFF HORRILLEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/19/2025

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

Compliance of this violation has been verified on: 12/23/2025

Cited On: 12/23/2025

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

Inspector Observations: Repeated violation: Some potentially hazardous food stored on the oven including chopped pork and sausage were measured between 110 oF and 130 oF. The chef said the food products were cooked an hour ago.

[CA] All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any of the potentially hazardous food products are going to be stored at room temperature, a proper time/temperature logs must be used which indicate the time taken out of the safe temperature and the time the food products shall be discarded. The chef reheated the food products to 165 oF (SA).

Follow-up By
12/23/2025

Cited On: 12/19/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 12/23/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Beef	Final cook	175.00 Fahrenheit	
Sausage	Oven	125.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Pork	Oven	120.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up to the routine inspection conducted on 12/19/2025. The facility was issued due to the failure to store potentially hazardous food products on a safe temperature and for failing to wash hand properly. During the time of this inspection, employees were observed washing hands properly. Most of the minor violations cited during the inspection were also corrected. Therefore, the facility is issued a pass placard.

However, the above repeated violation must be corrected immediately as well.

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 **1/6/2026**. 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: Joseff Horrilleno
Owner

Signed On: December 23, 2025