

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 FA0262371 - ARAUJO'S MEXICAN GRILL		Site Address 3070 SENTER RD, SAN JOSE, CA 95111		Inspection Date 02/23/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 60 </div>		
Program PR0385208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ARAUJO'S MEXICAN GRILL II		Inspection Time 09:30 - 13:05			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By MARIA ELENA				FSC Nathan Casper 10/24/2027

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						S
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	X			N
K06	Adequate handwash facilities supplied, accessible	X						N
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					N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
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

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Staff removed Al Pastor (pork) meat from flat griddle and placed into steam table. Meat measured between 125-140F.

[CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements. Meat, including beef, veal, lamb, pork, and game animals from approved sources shall be cooked to =145°F for 15 seconds

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff was observed cracking an egg into a pan then grabbing a plate to serve food without washing hands and changing gloves. When instructed to wash hands and change gloves by inspector, staff proceeded to wash hands without soap.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Inspector instructed to properly wash hands with soap, warm water and single use paper towels.

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

Inspector Observations:

Fresh salsa (pico de gallo) measured at 49F at the cold hold table. Per staff they removed it from the walk in cooler around 30 mins prior.

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

[COS] Staff moved the food to the walk in cooler for immediate cooling.

K14 - 3 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, 14125(b), 114141

Inspector Observations:

1. The upper interior lip of the ice machine has a pink mold-like substance.

[CA] Clean and sanitize the affected areas.

REPEAT VIOLATION

2. Plastic hotel pans were found stacked on the storage shelf still wet.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

The woman's restroom hand washing sink had no hot water.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[COS] Staff turned on the hot water valve at time of the inspection.

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Several foods are in uncovered containers in the walk in cooler.

[CA] Cover food when in cold holding to prevent possible contamination

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

A large plastic tub with a white crystalline substance had no lid or label identifying it.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable. Provide a lid for the container.

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

Inspector Observations:

1. The outside of the two door refrigerator and three door freezer has an accumulation of food debris.

2. The interior and exterior of the microwave has an accumulation of food debris.

[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:

1. The three door refrigerator behind the cashier station is not working properly. Per PIC it malfunctioned the day before and they are working on repairing it.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair or replace the unit. Refrain from storing potentially hazardous foods in the unit until repaired.

2. There is a broken green container where cilantro is stored.

3. The lid of one of the bulk containers holding beans is cracked.

[CA] Equipment shall be kept clean and in good repair. Repair or replace the container.

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:

CO2 tanks are not restrained to a rigid structure. Facility has a large wooden box to cover the tanks and soda syrups.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations:

1. Upon entering the facility the cookline was smoky and two of the baffles for the hood were removed. Per PIC the baffles were removed to facilitate better airflow.

NOTE: Staff reinstalled the missing baffles at time of the inspection.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

2. The exhaust filter in the women's restroom is restricted from excess dust accumulation.

[CA] Clean the filter to facilitate proper air exhaustion.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wet wiping cloths are left out and not placed in sanitizer buckets or placed amongst other soiled cloths.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

1. The faucet at the back of house food preparation sink is broken.

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

REPEAT VIOLATION

2. There is a leak at the mop sink faucet.

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

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:

REPEAT VIOLATIONS

1. There are several equipment not being used for the operation of the facility stored in the warewashing room across the ice machine and in the closet of the private dining room.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

2. Mops are stored in the mop sink after use.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Use the available mop hangers to dry mops.

3. An employee cell phone was stored on the prep counter as they actively prepped produce.

[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

4. The back door of the facility is left propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations:

1. Walls and floors of the corridor where the upright freezer and refrigerator are located have an accumulation of old food and debris.

2. Walls and floors of the ware washing area have an accumulation of debris.

[CA] Walls and floors in the facility shall be kept clean.

3. The ceiling tiles around the exhaust hood has an accumulation of smoke and grease.

[CA] Ceilings of food preparation areas shall be kept clean.

4. There are holes in the ceiling above the self serve salsa station.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
Al Pastor Meat	Final Cook	130.00 Fahrenheit	Food measured between 125-140
Fresh Salsa (right)	Cold hold Table	49.00 Fahrenheit	Moved to Walk in Cooler
Water	Hand Sink - Prep Area	125.00 Fahrenheit	
Fresh Salsa (left)	Cold Hold Table	40.00 Fahrenheit	
Beef	Two Door Upright Cooler	38.00 Fahrenheit	
Water	Three Compartment Sink	130.00 Fahrenheit	
Rice	Steam Table	135.00 Fahrenheit	
Beef	Three Door Upright Freezer	3.00 Fahrenheit	
Beans	Steam Table	135.00 Fahrenheit	
Beef	Prep Table	115.00 Fahrenheit	Diligent Prep
Salsas (Red, Green, Orange)	Cold Hold Table	40.00 Fahrenheit	

Overall Comments:

Note: Staff partially cooks beef on grated grill, dice the beef, then finish cooking on the flat griddle. Staff was observed removing partially cooked beef and switching tasks to serve food, leaving the beef unattended. Ensure staff follow this process diligently and do not halt cooking process in-between steps to facilitate safe food flow and prevention of pathogenic growth.

Joint inspection with Alex Alfaro

Report written by Alex.

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 **3/8/2024**. 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: Monica Zapata
Book Keeper

Signed On: February 23, 2024