

**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**

<b>Facility</b> FA0258095 - TAQUERIA EL RANCHITO		<b>Site Address</b> 1795 HILLSDALE AV 60, SAN JOSE, CA 95124	<b>Inspection Date</b> 02/05/2025
<b>Program</b> PR0377739 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> TAQUERIA DOS COMPADRE!	<b>Inspection Time</b> 11:00 - 12:00
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> LIMIN (O) & YAN LEI HAN (C)	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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: Found aluminum foil used to line prep table at cooks line. [CA] Discontinue using aluminum foil, use approved mat linings.**

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: Found cloth towel used to line a tray of cup in 2 door upright. [CA] Discontinue using cloth linen, use approved food grade lining.**

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: Found drain line for ice machine directly in floor sink. [CA] Provide a minimum of 1 inch air gap between drain line and floor sink.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Found a newly added hand wash station at cooks line directly plumb. [CA] All new added sinks shall go through plan check for prior approval of installation. Facility shall hereby submit plans with Santa Clara County Plan Check Department within 48 hours and/or remove sinks immediately.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	handsink (newly added at cooks line corner)	100.00 Fahrenheit	Need to submit plans to Santa Clara County Plan Check Department within 48 hours and/or remove sink.
ambient	2 door cold top/reach in	39.00 Fahrenheit	
beverage	2 door upright	40.00 Fahrenheit	
ambient	3 door upright freezer	-0.40 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
ambient	walk-in-cooler	37.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
ambient	2 door sliding display case	39.00 Fahrenheit	

**Overall Comments:**

**NEW FACILITY NAME: Sushi Kawa**

**NEW OWNER: Sukura Sushi Corp.**

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Program PR0377739 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TAQUERIA DOS COMPADRES INC	Inspection Time 11:00 - 12:00

**The applicant has completed the application for an Environmental Health Permit**

**The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 3/1/25 - 2/28/26.**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.**

**Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 2/5/24.\***

**Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

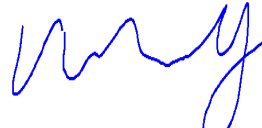
**Huairou Jia - 2/19/29**

**A routine inspection shall be conducted within 30 days.**

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 2/19/2025. 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: Limin Wang  
Owner

Signed On: February 05, 2025