

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 FA0206524 - EL DORADO TAQUERIA		Site Address 1594 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 06/25/2024	
Program PR0300775 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHAPA;RODRIGUEZ;VILLA;B		Inspection Time 09:45 - 11:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By MARISELA	FSC Marisela Bardales 2/3/27	

Placard Color & Score
GREEN
85

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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	
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		
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: Major: Measured a bag of pastor holding at 55F in 2 door upright for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another refrigeration unit.

Minor:

1. Measured the following PHFs holding between 44F - 46F in 2 door cold top/reach in near service line: shredded cheese, chile and sour cream.

2. Measured the following PHFs holding between 43F - 47F in 3 door upright near cooks line: tamales, pork, beef, rice and shredded cheese.

Per operator, PHFs placed in unit less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: Measured hot water holding at 103F at warewash sink. Final reading at 117F. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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: Measured ambient air temperature of 2 door upright holding between 48F - 49F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.

Note: Observed operator cleaning fan guards of unit at time of inspections.

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 scoops for bulk bin in direct contact with food content in back storage area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

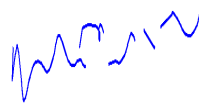
Item	Location	Measurement	Comments
chlorine	warewash	100.00 PPM	
ambient	2 door cold top/reach in	41.00 Fahrenheit	
meat	chest freezer	-15.00 Fahrenheit	
shredded cheese	2 door cold top	44.00 Fahrenheit	
pork	2 door upright	47.00 Fahrenheit	
ambient	2 door upright	48.00 Fahrenheit	between 48F - 49F.
beef	2 door upright	43.00 Fahrenheit	
pastor	2 door upright	55.00 Fahrenheit	for less than 4 hours. COS-relocate.
sour cream	2 door cold top	46.00 Fahrenheit	
beans	flat top	156.00 Fahrenheit	
hot water	warewash	103.00 Fahrenheit	final reading at 117F.
meat	2 door upright freezer	6.90 Fahrenheit	
tamales	chest freezer	-3.40 Fahrenheit	
meat	3 door upright	41.00 Fahrenheit	
ambient	3 door upright	41.00 Fahrenheit	
shredded cheese	2 door upright	44.00 Fahrenheit	
tamales	2 door upright	43.00 Fahrenheit	
refried beans	hot holding	167.00 Fahrenheit	
rice	3 door upright	45.00 Fahrenheit	
chili	2 door reach in	46.00 Fahrenheit	
shredded pork	hot holding	162.00 Fahrenheit	
beverage	2 door upright	36.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
shredded cheese	3 door upright	45.00 Fahrenheit	
rice	hot holding	160.00 Fahrenheit	

Overall Comments:

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 **7/9/2024**. 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.

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: Marisela Bardales
 Manager
Signed On: June 25, 2024