

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 FA0207902 - THE TAMALE FACTORY		Site Address 233 S WHITE RD C, SAN JOSE, CA 95127	Inspection Date 09/15/2023
Program PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOPEZ, CLAUDIA	Inspection Time 15:20 - 16:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MARGARITA SILVA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/14/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/15/2023

Cited On: 09/14/2023

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

Compliance of this violation has been verified on: 09/15/2023

Cited On: 09/14/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 09/15/2023. See details below.

Cited On: 09/14/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 09/15/2023

Minor Violations

Cited On: 09/15/2023

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

Inspector Observations: Paper towels maintained outside of dispenser at the hand wash station in the restroom.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

Cited On: 09/15/2023

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

Inspector Observations: Numerous containers of sweet tamales and cooked meats maintained inside the walk-in refrigerator measured between 40F to 44F. Employee stated that items were prepared the night before and was cooled inside the refrigerators. Items were transferred this morning into the walk-in. [CA] Maintain cold PHF at 41F or below.

Cited On: 09/15/2023

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: Ambient temperature of the walk-in refrigerator measured at 43F. Thermometers placed inside the walk-in showed measurements of 40F to 45F.

Refrigerator was serviced today.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Cited On: 09/15/2023

K58 - 2 Points - Placard not properly displayed/posted

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Inspector Observations: *At time of follow-up inspection, red closure placard was covered with plastic bags. [CA] The placard shall not be defaced, marred, or camouflaged. The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.*

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

Measured Observations

Item	Location	Measurement	Comments
Sweet tamales	Two-door Atosta refrigerator	40.00 Fahrenheit	
Cooked pork in green sauce	Two-door Atosta refrigerator	40.00 Fahrenheit	
Chile relleno	Two-door Atosta refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Warm water	Hand wash sinks	101.00 Fahrenheit	
Cooked pork in red sauce	Two-door Atosta refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to vermin on a limited inspection on 9/14/2023.

- Facility has corrected the following:

- K06M - Inadequate handwash facilities: supplied or accessible:

- All hand wash facilities observed with warm water, hand soap, and paper towels.*
- Maintain paper towels inside dispenser inside restroom.*

- K07M - Improper hot and cold holding temperatures:

- PHF items maintained inside refrigerators measured at 41F or below.*

- K23M - Observed rodents, insects, birds, or animals:

- Facility was serviced by pest control company on 9/15/2023.*
- Pest control report was provided and reviewed during time of follow-up inspection.*
- Facility has cleaned and sanitized entire facility. No live or dead cockroaches observed.*

- At time of follow-up inspection, facility was not conducted any type of food preparation. No cooling was observed.

- Discussed with owner proper cooling methods.*
- Ensure all PHF are rapidly cooled from 135F to 70F or below within 2 hours, and from 70F to 41F or below within an additional 4 hours.*

- Facility is hereby authorized to reopen and resume operations.

- Continue to address violations noted on inspection reports.

- Continue to clean and maintain facility free of vermin.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/29/2023**. 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: Margarita S.
PIC

Signed On: September 15, 2023