

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 FA0210606 - METRO BALDERAS TAQUERIA	Site Address 688 ALMADEN AV, SAN JOSE, CA 95110	Inspection Date 03/12/2021
Program PR0306097 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SC CORTEZ INC	Inspection Time 13:40 - 14:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By ABRIL SOTO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/05/2021

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

This violation found not in compliance on 03/12/2021. See details below.

Cited On: 03/12/2021

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in the left food prep cold hold unit (ham 46F, chorizo 46F, hot dog 46F). According to cook, the food in the food prep unit was refilled 2 hours prior to the inspection. [CA] Ensure PHF are properly cold held at 41F or below OR hot held at 135F or above. Repair or adjust unit to properly cold hold. [SA] Cook will use Time as a Public Health Control and mark the food for 2 more hours before discarding.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
beef	next to cookline (not hot holding)	143.00 Fahrenheit	
hot dog, ham, chorizo	food prep cold hold	46.00 Fahrenheit	

Overall Comments:

Follow-up inspection, major violation #7 is still an issue, a charged follow-up inspection is necessary and will be conducted the week of 3/16/2021-3/19/2021.

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 **3/26/2021**. 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: Abril Soto
Emailed report due to COVID19
Signed On: March 12, 2021