

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 FA0201583 - CALLAO RESTAURANT		Site Address 376 1ST ST, LOS ALTOS, CA 94022		Inspection Date 12/03/2024		Placard Color & Score GREEN 65		
Program PR0300461 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JORA PERUVIAN CUISINE LL		Inspection Time 14:15 - 15:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By RICARDO				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				N
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	X	
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		
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	X	
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: Flat of raw shelled eggs measuring at 74F maintained on top of the residential freezer in front of the pizza oven. Container of raw shelled eggs maintained on top of the one-door reach-in refrigerator next to the residential freezer. Employee stated that eggs were removed from the refrigerator about an hour prior.

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

[COS] Eggs were returned to the preparation refrigerator to immediately cool.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. **[CA]** Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

** Note:

Employees' three-year food handler cards unavailable for review. Kitchen manager stated that employees are under training and have been employed for only one week.

- Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Kitchen employee observed eating inside the kitchen at the food preparation refrigerator.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Hand wash station at the bar:

- Paper towels maintained inside box. No dispenser available.

- Hand soap was maintained at the three-compartment sink. Employee stated that because the hand sink is too low and far into the bar, hands were washed at the three-compartment sink.

Hand wash station in the back of the kitchen by the food preparation sink and ware wash sink:

- Completely obstructed with utensils placed inside the wash basin.

- Lacked soap inside the soap dispenser. Employee stated that the dispenser is in disrepair.

Hand wash station at the cook line (less than 20 ft from the hand wash station in the back of the kitchen):

- Paper towels were maintained on top of the counter. Power dispenser is not available.

- Hand soap was maintained on top of the reach-in refrigerator in front of the sink.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Paper towels shall be stored inside the dispenser to prevent potential contamination. Handwashing facility shall be clean, unobstructed, and accessible at all times.

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: Undercounter dish machine at the bar failed to dispenser any measurable sanitizer after multiple cycles. Employee stated that the unit was serviced about a month prior.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications. Test dish washer frequently to ensure that the utensils are properly washed and sanitized.

[SA] Discontinue use of the undercounter dish machine at the bar. Temporarily utilize three-compartment sink and/or mechanical dish machine in the kitchen.

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K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Consumer advisory on menu lacks disclosure that ceviches are served with raw or undercooked proteins.*

[CA] *Consumer advisory shall be provided on menus, brochures, deli case, label statements, table tents, placards, or other effective written means with a disclosure and reminder.*

(1) Disclosure: *clearly written statement that includes either a description of the animal-derived foods, such as "oysters on the half shell (raw oysters), or identification of animal derived foods marked by an asterisk (*) directing to a footnote that items are served raw or undercooked, or contain raw or undercooked ingredients*

(2) Reminder: *clearly written statement that identifies animal-derived foods by asterik that marks a food note includes one of the following: "Written information regarding the safety of these food items is available upon request " or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Minor leak observed at the waste drain pipe below the three-compartment sink at the bar.*

[CA] *Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Numerous live fruit flies observed underneath the three-compartment sink at the bar.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed box of frozen octopus thawing in ambient temperature at the three-compartment sink.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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: *Observed plastic cups and bowls used as scoops for bulk ingredient containers.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

Observed employee utilizing three-compartment sink to conduct food preparation. Additionally, employee stated that three-compartment sink is used to conduct hand washing as well.

[CA] *Utilize sinks for their designated purposes. All food preparation shall be conducted at the food preparation sink. Hands shall be washed only at the hand wash sink.*

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: *Employee's personal belongings observed stored on preparation tables next to food contact surfaces and equipment.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Proper eating, tasting, drinking, tobacco use.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	125.00 Fahrenheit	
Hot water	Three-compartment sink - bar	123.00 Fahrenheit	
Diced tomatoes	Food preparation refrigerator	48.00 Fahrenheit	Prepared about 2 hours prior
Cooked potatoes	Walk-in refrigerator	40.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	40.00 Fahrenheit	
Diced raw fish	Food preparation refrigerator	41.00 Fahrenheit	
Cooked potatoes	Food preparation refrigerator	41.00 Fahrenheit	
Rice	Rice cooker	156.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	39.00 Fahrenheit	
Cooked lamb	Food preparaiton refrigerator	41.00 Fahrenheit	
Rice	Food preparation refrigerator	54.00 Fahrenheit	Cooling - cooked about 2 hours prior per kitchen employee
Sliced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	40.00 Fahrenheit	
Cooked pork	Food preparation refrigerator	41.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	40.00 Fahrenheit	
Beans	Food preparation refrigerator	41.00 Fahrenheit	
Cooked octopus	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	Throughout facility - >100F
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Raw calamari	Food preparation refrigerator	40.00 Fahrenheit	
Raw pork	Walk-in refrigerator	41.00 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 **12/17/2024**. 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: Arturo B.
 Kitchen manager
 Signed On: December 03, 2024