

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 FA0265727 - CHAVEZ SUPERMARKET-TAQUERIA		Site Address 2670 MONTEREY HY, SAN JOSE, CA 95111		Inspection Date 04/07/2026		Placard Color & Score GREEN 87		
Program PR0392387 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHAVEZ, DAVID		Inspection Time 10:30 - 12:10			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By YAZMIN ARAGON				FSC Erica Solorio 07/09/2030

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						
K07	Proper hot and cold holding temperatures	X						S
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						S
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		X
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		X
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

No major violations were observed during this inspection.

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:

*Repeat violation:

1) **Water temperature at the hand wash sinks (sensor faucets) measured between 75-86F.**

[CA] Hand washing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

2) **Water temperature at the prep sink and 3 comp sink measured between 106-116F**

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Cracked lid observed on bulk sugar container.

[CA] Replace lid and maintain in good condition.

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

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Repeat violation:

Multiple refrigeration units are lacking thermometers.

-Walk in cooler

-2 single door prep coolers

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

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 personal belongings (water bottles, food container) stored next to clean cutting boards.

[CA] Personal belongings shall be stored in a designated area that will prevent the potential contamination of food and food contact surfaces.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Damaged ceiling panels observed.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. Replace ceiling panels.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
whole milk	single door prep cooler 2	41.00 Fahrenheit	IR
whole pinto beans	steam table	161.00 Fahrenheit	
rice	steam table	148.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
ambient	single door prep cooler 2	38.00 Fahrenheit	
pork in green sauce	steam table	139.00 Fahrenheit	
beef lengua - tongue in red sacue	steam table	145.00 Fahrenheit	
caldo de res - beef soup	steam table	154.00 Fahrenheit	
raw shell eggs	walk in cooler	41.00 Fahrenheit	IR
raw shell eggs	single door prep cooler 3	35.00 Fahrenheit	IR
red salsa	top insert - on ice	40.00 Fahrenheit	
raw pork	walk in cooler	40.00 Fahrenheit	
diced ham	single door prep cooler - top insert	40.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer buckets	200.00 PPM	
vegetables in broth	hot holding cabinet	144.00 Fahrenheit	
water	prep sink	106.00 Fahrenheit	
water	back hand wash sink	86.00 Fahrenheit	
water	3 comp sink	116.00 Fahrenheit	
pico de gallo	top insert - on ice	39.00 Fahrenheit	
water	front hand wash sink	75.00 Fahrenheit	
sour cream	top insert - on ice	40.00 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 **4/21/2026**. 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

Erica Solorio

Received By: Erica Solorio
manager

Signed On: April 07, 2026