

# 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

|   |  |   |                                     |                                      |   |  |  |  |
|---|--|---|-------------------------------------|--------------------------------------|---|--|--|--|
| <b>Facility</b><br>FA0207902 - THE TAMALE FACTORY                               |  | <b>Site Address</b><br>233 S WHITE RD C, SAN JOSE, CA 95127 |                                     | <b>Inspection Date</b><br>03/04/2025 |   | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>84</b> </div> |  |  |
| <b>Program</b><br>PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |   | <b>Owner Name</b><br>LOPEZ, CLAUDIA |                                      | <b>Inspection Time</b><br>10:50 - 12:00 |  |  |  |
| <b>Inspected By</b><br>MAMAYE KEBEDE  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                     | <b>Consent By</b><br>MARIA           |   |  |  | <b>FSC</b> Claudia Lopez<br>10/17/2027 |

  

| 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  |       |       |        |     |     | 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   |     | N   |
| 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  | X   |     |
| 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                              | X   |     |
| 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   | X   |     |
| K40                   | Wiping cloths: properly used, stored  |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               | X   |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           |     |     |
| K43                   | Toilet facilities: properly constructed, supplied, cleaned                          | X   |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|  |                                   |  |                                  |
|--|-----------------------------------|--|----------------------------------|
| Facility<br>FA0207902 - THE TAMALE FACTORY                               |                                   | Site Address<br>233 S WHITE RD C, SAN JOSE, CA 95127 | Inspection Date<br>03/04/2025    |
| Program<br>PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>LOPEZ, CLAUDIA                         | Inspection Time<br>10:50 - 12:00 |
| K48  | Plan review                       |  |                                  |
| K49  | Permits available                 |  | X                                |
| K58  | Placard properly displayed/posted |  |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Some open bag food products were stored on the shelf in the dry storage area.**  
**[CA] Store all open bag food products in properly labeled bulk containers.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Repeated violation: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.**  
**[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.**

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: Multiple soiled utensils were stored on a shelf located behind the facility.**  
**[CA] Store all utensils off the floor on approved storage shelf, cart, or containers inside the enclosed facility.**

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

**Inspector Observations: There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.**  
**[CA] Provide an approved prob type thermometer and use it with a regular calibration and sanitization.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Drain from the preparation sink is directly connected to the sewer line.**  
**[CA] Drain from the preparation sink must disposed through a gravity system into a floor sink. Therefore, the drain system of the preparation sink must be adjusted to address this issue. Until the drain is going to be re-piped tumbing address the issue, food preparation in the sink may only be conducted using strainer or colanders. Remodeling the plumbing system may require plan submission to our office and to the city of San Jose Building Department.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: The restrooms' door does not have self-clothing devise installed.**  
**[CA] Install self-clothing devises on both restrooms.**

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: Couple of open cup employee drinks were stored on the preparation tables.**  
**[CA] To prevent possible contamination, employees may only drink with covered cup container and store their drink in designated areas.**

**There is no wet mop hanger by the janitorial sinks.**  
**[CA] Install a wet mop hanger by the janitorial sink. All wet mops must be hanged on the wet mop hanger.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

# OFFICIAL INSPECTION REPORT

|  |  |                                  |
|--|--|----------------------------------|
| Facility<br>FA0207902 - THE TAMALE FACTORY                               | Site Address<br>233 S WHITE RD C, SAN JOSE, CA 95127 | Inspection Date<br>03/04/2025    |
| Program<br>PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>LOPEZ, CLAUDIA                         | Inspection Time<br>10:50 - 12:00 |

**Inspector Observations: 48 Hours Notice:**

**Our records indicate this property has a delinquent account for the swimming pool and it is operating without a valid Santa Clara County Department of Environmental Health permit. The property has an outstanding account balance in the amount of 1,975.00.**

**Payment must be made within 48 hours (2 business days) to the Santa Clara County DEH online at our website which is <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using an account ID number AR1254442. You may also drop a business check or a crasher's check at our office address written on the top right corner.**

**A re-inspection will not be conducted if your account is paid in full by 3/5/2025. The facility shall remain open, and a new valid permit will be mailed after payment has been received.**

**If your account has not been paid in full by the Comply By date, a re-inspection will be performed, and the facility owner may be billed at the current hourly rate per County Ordinance Code B 11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including the pool closure.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

| Item            | Location               | Measurement       | Comments |
|-----------------|------------------------|-------------------|----------|
| Beans           | Walk-in cooler         | 41.00 Fahrenheit  |          |
| Cheese tamales  | Stove                  | 189.00 Fahrenheit |          |
| Chlorine        | Sanitizer bucket       | 100.00 PPM        |          |
| Rice            | Steam table            | 154.00 Fahrenheit |          |
| Chicken tamales | Stove                  | 179.00 Fahrenheit |          |
| Hot water       | Three compartment sink | 125.00 Fahrenheit |          |
| Pork tamales    | Stove                  | 167.00 Fahrenheit |          |
| Beans           | Steam table            | 160.00 Fahrenheit |          |

## Overall Comments:

**Note: Food safety manager certificate: Claudia Lopez - 10/17/2027**

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 **3/18/2025**. 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:** Janeth Martinez Zamora  
Manager

**Signed On:** March 04, 2025