

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 FA0208597 - EL CAMARON LOCO BY METRO BALDERAS		Site Address 301 E SANTA CLARA ST B, SAN JOSE, CA 95113		Inspection Date 09/07/2022	
Program PR0304962 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RESTAURANTE EL CONRRO		Inspection Time 15:00 - 16:30
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JAIME CRUZ	
				FSC Conrado Bausista 6/11/27	

Placard Color & Score
GREEN
81

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
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	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		
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		
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		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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: 1) Prep cooler by cookline measured to have:

- Beans at 77F
- Rice at 67F
- Cactus at 73F
- Grilled onions at 97F
- Beef at 102F
- Cheese at 77F
- Cut tomatoes at 71F
- Potatoes at 77F
- Ambient temperature of 78F.

2) Al pastor meat cone measured to be 87F. Broiler was off at time of inspection. Per operator broiler was turned off about 45 minutes ago at the end of lunch rush.

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

[COS] Per operator rice was just taken from other prep unit; grilled onions and cactus were cooked recently at 30 minutes-1 hour prior; tomatoes were just sliced about 1 hour prior.

Operator moved recently cooked and stocked items into reach in cooler

Operator VC&D the rest of the PHFs in cookline prep cooler.

Per operator broiler for al pastor was turned off about 1 hour ago. Operator turned on broiler and shall cook and carve al pastor to completion and will cool it down.

Follow-up By
09/12/2022

Minor Violations

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

Inspector Observations: Flies observed by the bar area.

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

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: Al pastor on broiler and table containing toppings for tacos and tortillas observed.

[CA] All food prep and storage shall be done inside an approved food facility. Facility brought all food inside.

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: 1) Broiler observed to be outside cooking al pastor.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Outside cooking equipment shall be approved by this Agency prior to use. Facility shall remove equipment or submit to add equipment

Follow up inspection on 9/12/2022 shall be conducted to ensure equipment has been removed.

Follow-up By
09/12/2022

2) Rubber gasket observed to be peeling off cookline prep cooler. **[CA] Replace gasket and maintain in good repair.**

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

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Inspector Observations: Ice scoop in ice machine and bar ice bin observed to be stored on ice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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: Janitorial sink missing back flow prevention device.

[CA] The potable water supply shall be protected with a backflow or back siphonage protection device.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw bef	Drawers under grill	38.00 Fahrenheit	
Raw beef	3 door upright cooler	41.00 Fahrenheit	
Cheese	Front prep cooler	41.00 Fahrenheit	
Beef	Prep cooler by cookline	102.00 Fahrenheit	
Cactus	prep cooler by cookline	73.00 Fahrenheit	
Shrimp	Drawers under grill	39.00 Fahrenheit	
Rice	Prep cooler by cookline	67.00 Fahrenheit	
Al pastor	Broiler	87.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Potatoes	Prep cooler by cookline	77.00 Fahrenheit	
Cut tomatoes	Prep cooler by cookline	40.00 Fahrenheit	
Pork	3 door cooler at bar	57.00 Fahrenheit	Per oprator cooked about 3 hours prior
Rice	Counter top	164.00 Fahrenheit	Per employee cooling and made about 15 minutes prior
Pigs ears (Raw)	Front under counter 2 door cooler	41.00 Fahrenheit	
Rice	Steam table	143.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Pigs ears (cooked)	2 door upright cooler in back	40.00 Fahrenheit	
Chloine	3-comp sink	100.00 Fahrenheit	
Sour cream	Front prep cooler	41.00 Fahrenheit	
Cheese	Prep cooler by cookline	77.00 Fahrenheit	

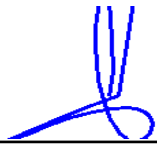
Overall Comments:

NOTE: Facility did not have it's named changed during last change of ownership. Facility name shall be changed to Restaurante El Conrro.

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 **9/21/2022**. 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: Jaime Cruz
manager

Signed On: September 07, 2022