

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 FA0210716 - EL SOL MARKET		Site Address 705 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 05/10/2022	
Program PR0301807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOPEZ, FRANCISCO		Inspection Time 14:10 - 15:30
Inspected By MANDEEP JHAJJ	Inspection Type ROUTINE INSPECTION	Consent By ISABEL LOPEZ, HYRO	FSC ISABEL LOPEZ 10/12/25		

Placard Color & Score

YELLOW
78

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									
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				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									
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										
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										
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Soap dispenser and paper towel dispenser empty at 3 comp sink area. Facility only has 3 comp sink in the kitchen and this sink should be used as hand washing also.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Manager provided bottle soap and loose paper towels for the sink for now. Dispenser will be stocked later as per manager.

Note: Approved hand sink present next to mop sink (outside the kitchen/taqueria area) .

Follow-up By 05/13/2022

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

Inspector Observations: Boiled vegetables on prep table measured at 115F. Container removed from burner almost 60 mins ago as per manager.

Raw eggs measured at 48F on prep table. Eggs taken out to prepare some order as per manager.

Fresh juice measured at 63F near cashier counter. As per manager, Fresh juice is made every few hours and only few glasses prepared and kept on ice. Employee forgot to add ice today.

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

[COS] Boiled vegetable container moved to burner area to keep warm above 135F. Raw eggs moved to cooler. Ice added to Container holding fresh juice glasses. Juice will be used or discarded in next 2 hours.

Follow-up By 05/13/2022

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: Observed dough stored directly under the paper towel dispenser near 3 comp sink area.

[CA] All food shall be separated and protected from possible contamination. Either move the dispenser to 3 comp sink or do not store dough or any food close to dispenser or sinks.

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 small tongs in use in salsa self service bar and some of the handles inside the food. **[CA]** Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination. Use tongs or scoops with long handles.

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

Inspector Observations: Observed grease, food debris on the floor in cooking area and under 3 comp sink area.

[CA] Regularly clean under cooking equipment and 3 comp sink area to prevent accumulation of debris.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
BOILED VEG IN WATER	PREP TABLE NEAR HOT HOLD UNIT	115.00 Fahrenheit	
HOT WATER	MOP SINK	120.00 Fahrenheit	
RAW EGGS	REACH-IN 2 DOOR COOLER	41.00 Fahrenheit	
SLICED TOMATOES	PREP UNIT	41.00 Fahrenheit	
CHEESE	PREP UNIT	41.00 Fahrenheit	
RAW EGGS	PREP TABLE NEAR COOKING AREA	52.00 Fahrenheit	
CHICKEN	HOT HOLD UNIT	151.00 Fahrenheit	
RICE	HOT HOLD UNIT	156.00 Fahrenheit	
CHLORINE	3 COMP SINK	100.00 PPM	
REACH-IN FREEZER	KITCHEN	0.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
BEANS	HOT HOLD UNIT	149.00 Fahrenheit	
REACH-IN 2 DOOR COOLER	NEXT TO 3 COMP SINK	41.00 Fahrenheit	
PICO DI GALLO	SALSA SELF SERVICE BAR	41.00 Fahrenheit	
FRESH JUICE	CASHIER COUNTER	62.00 Fahrenheit	
SALSA	SELF SERVICE BAR	41.00 Fahrenheit	
WARM WATER	HAND SINK NEAR MOP SINK	100.00 Fahrenheit	
FISH	REACH-IN 2 DOOR COOLER	40.00 Fahrenheit	

Overall Comments:

Follow up inspection will be conducted within 3 business days to check compliance with violations listed on this report.

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 **5/24/2022**. 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: ISABEL LOPEZ
MANAGER
Signed On: May 10, 2022