

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 FA0283706 - PARRANGA TAQUERIA		Site Address 300 SANTANA ROW 110, SAN JOSE, CA 95128		Inspection Date 11/20/2025		Placard Color & Score GREEN 83		
Program PR0425492 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FORKS UNITED INC		Inspection Time 13:40 - 15:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By RUTH GUADARRAMA				FSC JOHN BREMMER 02/27/2030

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						
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						S
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						
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						S
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0283706 - PARRANGA TAQUERIA	Site Address 300 SANTANA ROW 110, SAN JOSE, CA 95128	Inspection Date 11/20/2025
Program PR0425492 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FORKS UNITED INC	Inspection Time 13:40 - 15:00
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: REPEAT VIOLATION: One prep cooler (first one at the entrance) out of two with few food items had a ambient temperature of 50F. Food was cooked this morning and moved to a working unit:

Guacamole 50F

Chicken 47F

Sausage 50F

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

[SA] Keep all perishable food into the working unit only non perishable food items can be stored in it. Repair ASAP.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Beans were cooling in a deep container.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

Sauce pan with beans were cooling with lid on.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Dirty wiping towels were left on a prep table.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Bag pack was left on a bar sink.

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

Back door to food prep area was open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The health permit issued by Environmental Health Department was not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0283706 - PARRANGA TAQUERIA	Site Address 300 SANTANA ROW 110, SAN JOSE, CA 95128	Inspection Date 11/20/2025
Program PR0425492 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FORKS UNITED INC	Inspection Time 13:40 - 15:00

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
BEANS	HOT HOLDING	160.00 Fahrenheit	
GUCAMOLE	PREP COOLER 1	50.00 Fahrenheit	PREP THIS MORNING MOVED TO WORKING UNIT.
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
ARROS VERDA	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	PREP COOLER 1	47.00 Fahrenheit	COOKED THIS MORNING MOVED TO WORKING UNIT.
FLAN	COLD DISPLAY	40.00 Fahrenheit	
SUSAGES	PREP COOLER 1	50.00 Fahrenheit	PREPACKAGED-MOVED TO THE WORKING UNIT.
HOT WATER	PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WAHING	100.00 Fahrenheit	
BEEF	FREEZER 4 DOOR	5.00 Fahrenheit	
CHICKEN	HOT HOLDING	155.00 Fahrenheit	
HOT WATER	3-COMP SINK	125.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
BEANS	ACTIVE COOLING	80.00 Fahrenheit	
PICO DE GALLO	PREP COOLER 2	40.00 Fahrenheit	
COW FEET	FREEZER 1 DOOR	10.00 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 12/4/2025. 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: RUTH GUADARRAMA
PIC

Signed On: November 20, 2025