

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 FA0286057 - EL AGUACHILE		Site Address 35 S JACKSON AV, SAN JOSE, CA 95116		Inspection Date 08/03/2026		Placard Color & Score YELLOW 76		
Program PR0428899 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ADRIAN GALINDO AND RAUL		Inspection Time 15:25 - 16:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRA CORONA				FSC ANGELICA VELAZQUEZ 7-31-30

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						S
K07	Proper hot and cold holding temperatures		X		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		X			
K14	Food contact surfaces clean, sanitized					X		
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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	X	
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		
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		
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 FA0286057 - EL AGUACHILE	Site Address 35 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 08/03/2026
Program PR0428899 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ADRIAN GALINDO AND RAUL GALINDO	Inspection Time 15:25 - 16:45
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: *FOUND THE CUT TOMATO AT THE SERVICE REFRIGERATOR NEXT TO THE REACH IN FREEZER AT 60F. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE CUT TOMATO WAS CUT AT 11 AM. SEE VC&D. THE CUT TOMATO MAY BE PLACED IN ICE TEMPORARILY UNTIL THE REFRIGERATOR IS FIXED.*

Follow-up By
08/05/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *10 LBS OF COOKED SHRIMP THAT WAS BEING RINSED AT THE 3 COMPARTMENT SINK TOUCHED THE DIRTY WATER OF A DIRTY POT. [CA] FOOD SHALL NOT BE CONTAMINATED WITH DIRTY WATER FROM DIRTY DISHES. USE THE FOOD PREPARATION SINK TO DRAIN FOOD OR TO PREPARE FOOD. SEE VC&D*

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *FOUND MOLD LIKE SUBSTANCE ON THE WHITE PLASTIC FLAP IN THE ICE MACHINE. [CA] CLEAN THIS PART MORE OFTEN.*

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: *THE SERVICE REFRIGERATOR NEAR THE REACH IN FREEZER IS UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE REFRIGERATOR.*

Follow-up By
08/05/2026

NOTE: *ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$282 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR OR \$645/2-HOUR MINIMUM DURING NON-BUSINESS HOURS, AND UPON INSPECTOR AVAILABILITY. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.*

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: *FOUND A BOWL BEING USED TO SCOOP THE CUT ONION. [CA] USE FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.*

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

Inspector Observations: *MISSING THE HAND WASH SIGN AT THE HAND WASH SINK IN THE RESTROOM. [CA] PROVIDE A HAND WASH SIGN.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0286057 - EL AGUACHILE	Site Address 35 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 08/03/2026
Program PR0428899 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ADRIAN GALINDO AND RAUL GALINDO	Inspection Time 15:25 - 16:45

Measured Observations

Item	Location	Measurement	Comments
CUT TOMATO	SERVICE REFRIGERATOR	60.00 Fahrenheit	
CHICKEN NUGGETS	REACH DOWN FREEZER	-3.00 Fahrenheit	
SOUR CREAM	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR 2	30.00 Fahrenheit	
WATERMELON	REACH IN REFRIGERATOR	40.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR 2	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
SOUR CREAM	SLIDE DOOR REFRIGERATOR	34.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	REACH DOWN FREEZER	-3.00 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 **8/17/2026**. 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



Received By: ALEJANDRA CORONA
PIC
Signed On: August 03, 2026