

# 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> FA0205953 - TEQUILA'S TAQUERIA & BOTANERO		<b>Site Address</b> 1289 S 1ST ST, SAN JOSE, CA 95110		<b>Inspection Date</b> 06/11/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>85</b> </div>		
<b>Program</b> PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> PANCHO TEQUILAS CORPOI		<b>Inspection Time</b> 13:45 - 15:30			
<b>Inspected By</b> KAYA ALASSFAR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JULIO C				<b>FSC</b> Not Available

  

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						
K07	Proper hot and cold holding temperatures		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							
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	X	
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program	PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name	PANCHO TEQUILAS CORPORATION	Inspection Time	13:45 - 15:30
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: Measured the following PHFs at improper holding temperatures:**

**Major : Held inside prep table : Imitation crab (50F), per PIC imitation crab was stored in the prep table less than 2h ago**

**Minor : Held inside prep table : Pico de gallo (42-43F), cut tomatoes (44F). Held inside walk in refrigerator : raw shrimp (48F), imitation crab held inside prep refrigerator (44F).**

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

**[COS] Imitation crab was separated in smaller containers and placed inside reach down refrigerator.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food Safety Certificate is expired.**

**Food Handler cards are not available for review upon request.**

**[CA] Provide an up to date FSC.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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: Raw steak stored above fresh produce inside walk in refrigerator.**

**Salsa container stored open directly on the floor near 3-compartment sink.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Boxed foods stored directly on the floor inside dry storage room.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
COOKED AL PASTOR	STEAM TABLE	139.00 Fahrenheit	
WARM WATER	HAND SINK	100.00 Fahrenheit	
STEAK	STEAM TABLE	140.00 Fahrenheit	
PICO DE GALLO	PREP TABLE #1	43.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
RAW CHICKEN	WALK IN REFRIGERATOR	41.00 Fahrenheit	
RAW STEAK	WALK IN REFRIGERATOR	40.00 Fahrenheit	
RICE	STEAM TABLE	150.00 Fahrenheit	
OCTOPUS	PREP REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	3-COMPARTMENT SINK	100.00 PPM	
IMITATION CRAB	PREP TABLE #3	50.00 Fahrenheit	DILIGENT < 2H
BEANS	STEAM TABLE	117.00 Fahrenheit	COOLING PROCESS <2H
RICE	RICE POT	170.00 Fahrenheit	
CUT TOMATOES	PREP TABLE #1	44.00 Fahrenheit	
COOKED ONIONS	STEAM TABLE	137.00 Fahrenheit	
RAW SHRIMP	WALK IN REFRIGERATOR	48.00 Fahrenheit	
BEANS	STEAM TABLE	140.00 Fahrenheit	
BACON WRAPPED SHRIMP	PREP REFRIGERATOR	41.00 Fahrenheit	
SALSA	ICE BATH	41.00 Fahrenheit	

## Overall Comments:

**Facility is cooling large amount of items (rice, beans, al pastor, steak, salsa, etc). Facility is to be reevaluated to Risk Category 3.**

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 **6/25/2024**. 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

*Julio Cesar*

Received By: JULIO C  
MANAGER  
Signed On: June 11, 2024