

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 FA0207267 - EL PIRRIN RESTAURANT		Site Address 1900 E SAN ANTONIO ST, SAN JOSE, CA 95116		Inspection Date 04/17/2023	
Program PR0300995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL PIRRIN, INC.		Inspection Time 11:55 - 13:10
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By RENE & CHELY	FSC Wenceslao Toscano 5/3/27		

Placard Color & Score
GREEN
80

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		X			N
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						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		
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	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	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: Lacking soap at the ONLY hand wash station in prep area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator restocked.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured a container of beef stew holding between 45F - 47F for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

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

Inspector Observations: Found several containers of food cooling in 2 door upright. Observed containers lid fully enclosed. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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 several knives stored behind stainless steel near dish machine. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

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: Found hand wash sink in prep area slow draining. [CA] Ensure hand wash station is free flowing and in good repair.

Note: Operator contacted a plumber.

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

Inspector Observations: Found damaged coved base tile near hand wash sink in prep area. Per operator, a water line burst at cooks line damaging tile. [CA] Replace tile corner. Ensure structure is in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
rice	2 door upright	45.00 Fahrenheit	between 45F - 51F, process of cooling
soup	hot holding	180.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
rice	hot holding	188.00 Fahrenheit	
beverage	2 door sliding	39.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
ambient	2 door upright	41.00 Fahrenheit	
salsa	2 door cold top	40.00 Fahrenheit	
sliced tomatoes	2 door cold top	39.00 Fahrenheit	
soup	stove top	209.00 Fahrenheit	
beef stew	2 door upright	45.00 Fahrenheit	between 45F - 47F for less than 4 hours.
refried beans	hot holding	189.00 Fahrenheit	
red soup	stove top	93.00 Fahrenheit	process of reheating
chlorine	dish machine	50.00 PPM	
warm water	handsink (prep & service area & RR)	100.00 Fahrenheit	

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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 **5/1/2023**. 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: Chely Sadana
Cashier

Signed On: April 17, 2023