

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 FA0206265 - CARNITAS EL RINCON		Site Address 148 W ALMA AV, SAN JOSE, CA 95110		Inspection Date 10/08/2026		Placard Color & Score GREEN 75		
Program PR0300024 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CARNITAS EL RINCON INC.		Inspection Time 10:10 - 14:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CARINA				FSC Guilebaldo Guerrero 05/11/2028

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		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				S
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						N
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	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	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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		X
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: *At the front of the facility, in display hot holding units, measured meat and skin chicharrones at 109-110F. Per PIC, chicharrones were placed inside 2 hours prior.*

[CA] *Potentially hazardous foods shall be maintained at 41F and below or 135F and above.*

[SA] *PIC increased temperature of one unit. Chicharrones shall be served for four hours from the time they were removed from temperature control. Any remaining shall be discarded by 1pm.*

Minor Violations

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

Inspector Observations:

1. *In the walk-in cooler, measured the following potentially hazardous foods in deep hotel pans covered with clear wrap:*

- rice 63F-69F

- beans 67F

Per PIC, rice and beans had finished cooking 3.5 hours prior. Foods were left in ambient temperature for 30 minutes, then placed in walk-in cooler.

2. *In a 5 gallon container in the walk in cooler, measured raw pork skin between 42-50F. Per PIC, pork was thawed and prepared two hours prior.*

[CA] *Potentially hazardous foods shall be cooled rapidly from 135F to 70F in 2 hours, and from 70F to 41F in 4 hours. Cooling shall be done by: using shallow containers, separating food into smaller portions, adding ice, using an ice bath, stirring frequently, using rapid cooling equipment, and using containers that facilitate heat transfer. Ensure containers are uncovered or partially covered to allow for rapid cooling.*

[COS]

1 & 2. *PIC transfered potentially hazardous foods to shallow pans to place in walk-in freezer. Food items remeasured to 38-41F.*

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

Inspector Observations: *On the prep table, observed salsa stored in reused sour cream containers.*

[CA] *Foods shall be stored in approved containers and its contents shall be labeled. Discontinue the use of sour cream containers.*

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

Inspector Observations: *On the prep table and side of prep sink, observed wet wiping cloths being stored.*

[CA] *Wiping cloths when not in use shall be kept in a sanitizing bucket with sanitizer at the appropriate concentration. (chlorine, 100ppm)*

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: *In the water heater closet by the restrooms, observed puddle of water on the floor from overhead leak.*

[CA] *All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, and shall be kept clean, fully operative, and in good repair.*

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

Inspector Observations: Self-closing devices on restroom doors appear to be damaged and are not operational.

[CA] Repair self-closing devices on restroom doors and maintain in good condition.

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: In the dry storage area, observed shoes stored on cardboard boxes of utensils and underneath shelving holding enclosed beverage cases.

[CA] Personal belongings shall be stored in a designated area that will prevent the potential contamination of food and food contact surfaces.

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

Inspector Observations: Behind the cookline, observed numerous missing tiles. In the hallway by the restrooms, observed bottom of walls deteriorating and damaged tiles.

[CA] Floors, walls, and ceilings shall be maintained clean and in good repair. They shall be smooth, durable, and made of nonabsorbent material that is easily cleanable.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Janitorial sink installed without prior Plan Check approval.

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements.

Note: Plan check consultation hours are Monday- Friday: 730AM-10AM and afternoon by appointment only at address above.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
warm water	restroom handwashing sink	100.00 Fahrenheit	
hot water	warewashing sink	160.00 Fahrenheit	
hot water	prep sink	130.00 Fahrenheit	
warm water	kitchen handwashing sink	100.00 Fahrenheit	
ambient	two door upright cooler	41.00 Fahrenheit	
carnitas	large pot	170.00 Fahrenheit	final cook temp
cooked pork skin	steam table	140.00 Fahrenheit	
green salsa	walk-in cooler	39.00 Fahrenheit	
salsa	two door upright cooler	35.00 Fahrenheit	
frijoles	hotel pan	167.00 Fahrenheit	cooling 15 mins
chlorine sanitizer	sanitizing bucket	50.00 PPM	remeasured to 100ppm
ambient	walk-in cooler	40.00 Fahrenheit	
beans	hot holding unit	140.00 Fahrenheit	

Overall Comments:

Note: Skin and meat-containing chicharrones (pork rinds) were observed in hot-holding units during inspection. Per food employee, chicharrones are prepared at the 84 Keyes St location (FA0211004) and transported to this facility daily. Operator shall immediately discontinue transporting chicharrones from the Keyes location until Standard Operating Procedures (SOPs) are submitted for review. SOPs must be provided within 48hrs. Potential California Department of Food and Agriculture (CDFA) licensing requirements may also apply. Further evaluation is required. Please contact district specialist, Anabelle Garcia, Email: anabelle.garcia@deh.sccgov.org

Joint inspection with Natalie Hak. Report written by Natalie Hak.

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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 **10/22/2026**. 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: Elia Ramirez
PIC
Signed On: October 08, 2026