

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 FA0200307 - EL GUAPOS		Site Address 266 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 02/24/2026		Placard Color & Score GREEN 81		
Program PR0306656 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RAMIREZ, SAM		Inspection Time 13:20 - 14:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MAYRA				FSC 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						N
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						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						
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	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	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		
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	X	

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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*

At the front register, red salsa in ice bath measured at 52F. Employee stated salsa was placed in ice bath approximately 1.5 hours prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.

[SA]: Ice and water added to ice bath.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Food safety manager certificate not provided.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

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: In the prep line cooler reach in, raw shell eggs were stored on shelving directly above ready to eat food.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

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

Inspector Observations: Uncovered nacho chips stored underneath prep table. Overhead covering of nacho chips (prep table) did not appear clean.

[CA]: Cover nacho chips or store it in clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.

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: Pressurized cylinders not secured to a rigid structure.

[CA]: Pressurized cylinders shall always be stored properly/secured to a rigid structure.

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

Inspector Observations: Handwashing sign is not posted at restroom handwashing sinks used by employees.

[CA]: Hand wash signs shall be posted at all hand wash stations.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	3 comp sink	200.00 PPM	
carritas	walk in cooler	39.00 Fahrenheit	
rice	steam table	162.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
rice	walk in cooler	54.00 Fahrenheit	cooling 1 hour ago
frijoles	steam table	147.00 Fahrenheit	
pastor	prep line cooler	41.00 Fahrenheit	
green salsa	walk in cooler 2	41.00 Fahrenheit	
green salsa	ice bath register	40.00 Fahrenheit	
chicken	steam table	153.00 Fahrenheit	
red salsa	walk in cooler 2	41.00 Fahrenheit	
pico de gallo	prep line cooler	41.00 Fahrenheit	
ambient temp	bar cooler	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
frijoles	walk in cooler	41.00 Fahrenheit	
beans	prep table	163.00 Fahrenheit	cooling
birria	flat top grill	149.00 Fahrenheit	
enchilada verde	walk in cooler	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
fish	prep line cooler	40.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
Quat sanitizer	3 comp sink bar	200.00 PPM	

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 **3/10/2026**. 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: Mayra Castellanos
Manager
Signed On: February 24, 2026