

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 FA0240298 - EL CERRITO TAQUERIA #2	Site Address 1020 S WHITE RD D, SAN JOSE, CA 95127	Inspection Date 06/19/2026
Program PR0340366 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MEL ENTERPRISES LLC	Inspection Time 13:05 - 13:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MELISSA SANCHEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 06/19/2026

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 facility added an area which used to be a cellphone stored in 2022 and installed a three compartment sink and an ice machine. Plan for both equipment have not been approved for use by our office.

[CA] Please submit plan and specification of both equipment to our office's plan check service in person or via dehplancheck@deh.sccgov.org immediately. Until plan is submitted to our office, approved, and finalized, both equipment may not be used. Please cease and desist using the equipment.

Until its use is approved by our office, the three compartment warewash sink is here by is impounded by the county of Santa Clara Department of Environmental Health. Impound ID is 002-26.

The ice machine located in the front bar area drains into a plumbing structure which is connected to the sewer line.

[CA] Drains from preparation sink, fridge, and ice machine must flash into a floor sink. Since there is no floor sink below the ice machine, the ice machine must cease and desist operating until it is relocated into an area which has a floor sink around it. Plans and specifications must be submitted to our office and the city's building department to relocate the ice machine or to modify the plumbing structure of the premises. Please contact our plan check unit via an email dehplancheck@deh.sccgov.org for any question and submission of plan.

Until its use is approved by our office, the ice machine here by is impounded by the county of Santa Clara Department of Environmental Health. Impound ID is 001-26.

The open top white freezer stored behind the counter is not NSF/ANSI approved or ETL/UL Sanitation listed one.

[CA] All equipment used in the facility must be NSF/ANSI approved or ETL/UL Sanitation listed one.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Bar's three compartment warewash sink	120.00 Fahrenheit	

Overall Comments:

The owner of the facility emailed me pictures of a handwash station and noted that a hot water supply is installed on the three compartment sink which was installed without submitting plan and specification to our office and not approved to be used. She reported that both were approved by our office. No plan has been submitted and approved by our office.

Therefore, the ice machine, the three compartment sink, and the handwash sink located by the bar area may not be used until plan and specification are submitted to our office, and approved.

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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 **7/3/2026**. 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: Melessa SANCHEZ
Manager

Signed On: June 19, 2026