

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 FA0207368 - CHALATECO RESTAURANTE		Site Address 2 N JACKSON AV, SAN JOSE, CA 95116		Inspection Date 11/13/2024		Placard Color & Score GREEN 87		
Program PR0303002 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ZAVALA, MARIA		Inspection Time 10:00 - 11:15			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By MAURICIO GUTIERREZ				FSC Mauricio Gutierrez 11/18/2026

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						S
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						S
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						S
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	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207368 - CHALATECO RESTAURANTE		Site Address 2 N JACKSON AV, SAN JOSE, CA 95116	Inspection Date 11/13/2024
Program PR0303002 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ZAVALA, MARIA	Inspection Time 10:00 - 11:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: A few flies at the back dry storage area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: White powder of detergent near dishmachine area is not labeled.

[CA] Chemicals once removed from original container shall be labeled with common name.

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

Inspector Observations: White powder near food prep table is not labeled.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Grease built up on the panel of the hood.

[CA] Clean and maintain hood.

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: Wood was used as liner in dry storage area.

[CA] Use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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: Tools were stored on the top shelf in the dry storage area above food storage.

[CA] Store tools away from food storage area.

Airpod was placed on the shelf above food prep area.

[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0207368 - CHALATECO RESTAURANTE	Site Address 2 N JACKSON AV, SAN JOSE, CA 95116	Inspection Date 11/13/2024
Program PR0303002 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZAVALA, MARIA	Inspection Time 10:00 - 11:15

Measured Observations

Item	Location	Measurement	Comments
Milk	Walk-in fridge	38.00 Fahrenheit	
Beans	Stove	200.00 Fahrenheit	
Cabbage salad	Counter fridge near cashier	41.00 Fahrenheit	
Rice	Counter fridge at the end of cookline	38.00 Fahrenheit	
Water	hand wash sink restroom	120.00 Fahrenheit	Cold water available
Chlorine	Dishmachine	50.00 PPM	Test strip available
Cooked pork	Open top fridge at the end of cookline	41.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Ham	Open top fridge near cookline	39.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Water	Hand wash sink kitchen	100.00 Fahrenheit	
Raw pork	Walk-in fridge	35.00 Fahrenheit	

Overall Comments:

Reviewed oyster tag. Facility only has 1 box of oyster in freezer with harvest date in March. Per PIC, did not purchase any oyster for last 90 days except the box of oyster in freezer.

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 **11/27/2024**. 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



Received By: Mauricio
Manager
Signed On: November 13, 2024