

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 FA0210846 - ANGELOU'S MEXICAN GRILL		Site Address 78 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 03/03/2026	
Program PR0306902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ANGELOU'S TS ENTERPRISE		Inspection Time 13:20 - 15:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By SERGIO LOPEZ	FSC Teresa Lopez 03/08/2028		

Placard Color & Score

GREEN
90

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	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	
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					X	
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					X	
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						

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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

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

Inspector Observations:

Pico de gallo, shredded cheese, chorizo, and other PHFs in the one door prep cooler and two door prep cooler were measured between 42-48F. Ambient temperatures of each unit were measured above 45F. Per cook, all items were moved into the cooler about 2 hours prior. All items were cold in the center and warmer around the edges.

Note: per PIC, they had all units serviced a few days ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC check temperature dials and adjusted settings. Ambient temperatures were reduced to 39F and 35F respectively. PHFs were uncovered to rapidly cool down.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Chlorine in the undercounter dishwasher measured at 0 PPM. Per PIC, they had already called the technician to service the unit.

Note: No active warewashing was taking place.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] A chlorine solution at 100 PPM was prepared in the three compartment sink for manual warewashing until unit is repaired.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Facility is prepackaging orange salsa that lacks labeling requirements.

[CA] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food*
- 2) list of ingredients in descending order of predominance by weight*
- 3) quantity of contents*
- 4) name and place of business of the manufacturer, packer, or distributor.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

The thermometer in the single door prep cooler is marking 5 degrees cooler.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	120.00 Fahrenheit	
Chili Verde	Walk in Cooler	38.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Chorizo	2 Door Prep Cooler - Bottom	48.00 Fahrenheit	
Beverage	Undercounter Cooler	38.00 Fahrenheit	
Chlorine	Three Compartment Sink	100.00 PPM	
Rice	Walk in Cooler	40.00 Fahrenheit	
Beans	Steam Table	150.00 Fahrenheit	
Salsa	Upright Cooler	39.00 Fahrenheit	
Pastor	2 Door Prep Cooler - Bottom	45.00 Fahrenheit	
Rice	Steam Table	140.00 Fahrenheit	
Shrimp	Upright Cooler	36.00 Fahrenheit	

Overall Comments:

Notes:

- The restroom has a rubber top set cove base and vinyl flooring. These materials are not approved finishes. Restrooms are shared with the neighboring facility and managed by the property owner. A facility held in common permit may be required to be obtained.

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 **3/17/2026**. 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: Sergio
Owner
Signed On: March 03, 2026