

**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**

<b>Facility</b> FA0254699 - TAURINUS BRAZILIAN STEAK HOUSE		<b>Site Address</b> 167 W SAN FERNANDO ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 08/20/2024	
<b>Program</b> PR0371593 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> DA SILVA, EVANDRO CARDO		<b>Inspection Time</b> 15:30 - 16:00
<b>Inspected By</b> RAYMOND CHUNG	<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> RAFAEL OLIVEIRA		

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Follow-up inspection from 07/20/2024*

- Floor sink under the ice machine was snaked by the owner. Food prep sink was turned on and allowed water to run for ~ 30 seconds. No back up from the floor sink was observed.
- Leak under the 3-compartment sink has been repaired.

*Continue to correct the following:*

- Walk-in cooler in the main kitchen has not been repaired. No food was found stored in this walk-in cooler. Do not store food in this walk-in cooler until it is repaired. Another walk-in cooler is available in the smaller kitchen.
- Ensure a manager's Food Safety Certificate is 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 **9/3/2024**. 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:** Rafael Oliveira  
 Owner

**Signed On:** August 20, 2024