

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 FA0284414 - EL RINCON DE RITA LLC		Site Address 1520 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 06/25/2026		Placard Color & Score GREEN 73		
Program PR0426591 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL RINCON DE RITA LLC		Inspection Time 11:20 - 13:10			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By PAOLA				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				N
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						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures					X		
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	X			
K10	Proper cooking time & temperatures	X						S
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	X			N
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		
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	X	
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	X	
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Major Violation

Paper towels were not available at the only hand washing sink in the kitchen at the start of inspection.

[CA] Single-use sanitary towels shall be provided in dispensers.

[COS] A food worker replaced the paper towel roll as directed by the specialist.

Minor Violation

2. Observed a tall trash can partially blocking the only handwashing sink in the kitchen.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The trash can was relocated from in front of the hand washing sink.

3. Observed permanent soap dispenser to be empty in employee restroom. Squeeze bottle of hand soap was available.

[CA] Provide handwashing cleanser in a permanent dispenser at handwash stations at all times.

Minor Violations

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

Inspector Observations:

1. Not all food handlers have a current food handlers card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

2. A current food manager certificate was unavailable for review at the time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Observed multiple containers of cooked beans in deep plastic containers with a covered lid measuring between 76F-82F. It was discussed with a food worker that the beans were removed from cooking approximately 1 hour prior, set in an ice bath, and subsequently placed in the coolers approximately 1.25 hours prior.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. When cooling PHF's, stir frequently to facilitate rapid cooling. Utilize metal containers to better facilitate heat transfer.

[COS] The plastic containers were uncovered and beans stirred

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

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Inspector Observations:

Measured the sanitizer concentration at the warewashing sink above 200 ppm chlorine during active warewashing.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM).

[COS] The concentration of the solution was brought down to 100 ppm chlorine. The food employee retrieved dishes previously washed with the current batch of sanitizer to re-clean and sanitize at the approved concentration as directed by the specialist.

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:

Observed raw shelled eggs stored above ready to eat foods in the two door upright cooler near the warewashing area.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

1. Drain stopper not available for use at three compartment sink. Food employee is using paper towels and plastic as drain stop.

[CA] Provide drain stop for three compartment sink.

2. Chlorine test strips are unavailable for use to verify sanitizer concentration.

[CA] Provide chlorine test paper to measure sanitizer concentration of 100 ppm when ware washing.

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:

1. Observed cloth towel used to cover masa at food preparation line.

[CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

[COS] The towel was removed, masa separated into two containers, and original container lids used to cover the product

2. Observed multiple pots and multiuse containers stored directly on the floor in the hallway past the wareashing area.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed the lights in above the main cook line/preparation area to be uncovered.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations:

Observed multiple clusters of missing/cracked floor tiles in the main food preparation area.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
WATER	PREPARATION SINK	120.00 Fahrenheit	
SALSA VERDE	ICE BATH	40.00 Fahrenheit	
SALSA ROJA	ICE BATH	39.00 Fahrenheit	
COOKED RICE	STEAM TABLE	179.00 Fahrenheit	
SALSA ROJA	TWO DOOR UPRIGHT COOLER	38.00 Fahrenheit	
COOKED BEANS	STEAM TABLE	143.00 Fahrenheit	
PICO DE GALLO	PREP COOLER	39.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	STEAM TABLE	162.00 Fahrenheit	
BEEF	COOKS LINE	177.00 Fahrenheit	FINAL COOKING TEMPERATURE
EGGS	COOKS LINE	164.00 Fahrenheit	FINAL COOKING TEMPERATURE
WATER	KITCHEN HAND WASHING SINK	108.00 Fahrenheit	
SALSA	TWO DOOR UPRIGHT COOLER	39.00 Fahrenheit	
COOKED POTATOES	PREP COOLER	38.00 Fahrenheit	

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 **7/9/2026**. 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: PAOLA DIAZ
PIC

Signed On: June 25, 2026