

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 10/24/2025	
Program PR0340366 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MEL ENTERPRISES LLC		Inspection Time 14:00 - 15:30
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By MELISSA SANCHEZ	
				FSC Melissa Sanchez 3/29/2027.	

Placard Color & Score
GREEN
79

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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						S
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		X			S
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		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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	X	
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

K14 - 8 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: The sanitizer concentration on the kitchen's three compartment warewash sink was measured at 0 ppm chlorine.

[CA] Whenever sanitizing utensils/equipment is conducted using a three compartment warewash sink, there must be a 100-ppm residual chlorine or 200 ppm quaternary ammonia sanitizer level on the sanitizing compartment. The person in charge refilled one sink of the warewash sink with lukewarm water and added bleach manually to create a 100-ppm chlorine solution to sanitize the utensils (COS).

Follow-up By
10/24/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: There is no handwash station in the make shift bar area.

[CA] A handwash station must be installed in the bar area to help employees wash hand whenever it is necessary. Plan and specification must be submitted to our office's plan check unit in person or via email at dehplancheck@deh.sccgov.org. Until a handwash station is installed inside the bar area, the bar may not be used serve any drinks.

There is no splash guard separating the handwash sink from the preparation sink back in the kitchen area.

[CA] To prevent possible contamination from washing hand, please install a splash guard that separates the handwash sink from the preparation sink.

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

Inspector Observations: Cooling of freshly cooked rice, beef stew, and beans was done at room temperature.

[CA] All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:

- (1) Placing the FOOD in shallow pans.**
 - (2) Separating the FOOD into smaller or thinner portions.**
 - (3) Using rapid cooling EQUIPMENT.**
 - (4) Using containers that facilitate heat transfer.**
 - (5) Adding ice as an ingredient.**
 - (6) Using ice paddles.**
 - (7) Inserting appropriately designed containers in an ice bath and stirring frequently.**
- The manager demonstrated the proper cooling procedure using an ice bath and smaller portions.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: There is no warm water on the front counter's handwash station.

[CA] Provide 100 oF warm water on the handwash station immediately.

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 has not been approved 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.

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.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Shrimp	Upright fridge	34.00 Fahrenheit	
Beef	Final cook	165.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Rice	Steam table	150.00 Fahrenheit	
Chicken	White freezer	0.00 Fahrenheit	IR
Beans	Steam table	160.00 Fahrenheit	
Chlorine	Three compartment sink	0.00 PPM	Adjusted 100 ppm.

Overall Comments:

Note: Food safety manager certificate: Melissa Sanchez - 3/29/2027.

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 **11/7/2025**. 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: Melissa Sanchez
Owner

Signed On: October 24, 2025