

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 FA0206669 - LA ENRAMADA		Site Address 1635 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 03/27/2026		Placard Color & Score GREEN 76		
Program PR0307655 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RESTAURANT LA ENRAMAD,		Inspection Time 10:40 - 12:40			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By KARLA OTZOC				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				
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		N
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		X			
K14	Food contact surfaces clean, sanitized					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	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	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		
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	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed employee handle raw chicken and then proceed to touch raw beef with the same gloved hand. [corrective action] When going from handling raw poultry to raw meat, ensure hands are washed and gloves are changed to prevent cross contamination. [suitable alternative] Ensure beef is cooked to at least 165F. Per employee, beef will be used to as an ingredient in menudo (a type of stew) and will be brought to a boil.

Proper glove use was reviewed with employee.

Minor Violations

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

Inspector Observations:

Manager's Food Safety Certificate expired 08/31/2025. [corrective action] Provide a valid Food Safety Certificate.

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

Inspector Observations:

Cold water was not available at the food preparation sink. [corrective action] Provide cold water at the food preparation sink. [correction] Cold water valve under the sink was turned off due to leak from faucet. Valve was turned back on to provide cold water. Repair the leak from the faucet.

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 meat stored above produce and cooked food items in the 3-door reach-in cooler. [corrective action] Store raw meat at the bottom to prevent potential cross contamination. [correction] Employee rearranged food in the cooler.

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:

CO2 tanks at the bar were not secured. [corrective action] Properly secure the tanks to the wall with a chain.

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

Inspector Observations:

Observed a vertical broiler extend beyond the left side of the exhaust hood and a 6-burner range w/ oven extend beyond the right side of the hood. [corrective action] All cooking equipment shall be under the exhaust hood with minimum of 6 inches overhang.

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:

Observed drain line for the soda machine and ice machine extend into the floor sink. [corrective action] Equipment shall drain indirectly into the floor sink. Reinstall the drain lines so that there is a minimum 1 inch air gap above the rim of the floor sink.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Both restrooms were lacking a toilet paper dispenser. [corrective action] Install toilet paper dispensers in both restrooms.

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Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
shredded chicken	steam table	178.00 Fahrenheit	
shell eggs	prep unit (large)	40.00 Fahrenheit	
chorizo	3-door reach-in cooler	34.00 Fahrenheit	
diced tomatoes	prep unit (small)	37.00 Fahrenheit	
warm water	women's restroom	100.00 Fahrenheit	
pastor	prep unit (large)	42.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	
soup	2-door reach-in cooler	35.00 Fahrenheit	
fish (thawing)	3-door reach-in cooler	31.00 Fahrenheit	
beef	2-door reach-in freezer	-1.00 Fahrenheit	
shredded cheese	prep unit (large)	40.00 Fahrenheit	
hot water	prep sink	145.00 Fahrenheit	
lengua	steam table	162.00 Fahrenheit	
carne asada (cook temp)	from the griddle	200.00 Fahrenheit	
hot water	3-compartment sink	145.00 Fahrenheit	
chicken drumsticks (cooling)	3-door reach-in cooler	65.00 Fahrenheit	Stored in open pan. Cooked this morning
raw chicken	prep unit (small)	39.00 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 **4/10/2026**. 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: Laurencio Juarez
Employee
Signed On: March 27, 2026