

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 FA0206405 - EL CABRON KITCHEN AND CANTINA		Site Address 155 W SAN FERNANDO ST, SAN JOSE, CA 95113	Inspection Date 11/21/2024
Program PR0307099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EL CABRON KITCHEN & CAN	Inspection Time 16:05 - 16:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By JUAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/15/2024

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

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/15/2024

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

Compliance of this violation has been verified on: 11/21/2024

Minor Violations

Cited On: 11/15/2024

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/15/2024

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

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/15/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/15/2024

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

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/15/2024

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

Compliance of this violation has been verified on: 11/21/2024

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Hand Sink - Cold	69.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Hand Sink - Hot	110.00 Fahrenheit	

Overall Comments:

This is a follow up inspection for the routine inspection conducted on 11/15/2024.

Observations:

K06: All hand wash stations were fully stocked with soap and paper towels.

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K14: The dishwasher in the bar measured at 50 ppm.

K19: Facility has made new menus with the consumer advisory added.

K21: Water at the hand sink in the back of house has been repaired.

K30: Facility has moved all open foods from the hallway into the approved facility area to comply with permit condition. Facility also added new shelving, NSF.

K38: Facility has moved the flat grill under the hood. Facility bought a new grill. Grill make is Castillo, ETL Sanitation.

K41: Water supply at the prep and hand wash sink has been repaired. They now operate independently from each other.

Continue to correct any pending violations.

Notes: Facility stated plans to expand the dining area and add a new bar or mobile bar. Ensure to submit to plan check for approval.

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 **12/5/2024**. 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: Juan
Manager
Signed On: November 21, 2024