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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



	OFF	ICIAL INSPEC	CTION R	EPORT							
Facility FA0252819 - EL PERRI LATIN FOOD		Site Address 960 S 1ST ST, SA	Site Address 960 S 1ST ST, SAN JOSE, CA 95110			Inspection Date 02/06/2025			Placard Color & Score		
Program			Owner Name			Inspection Time			GREEN		
	FOOD SVC OP 0-5 EMPLOYEES R		EL PERF	RI LATIN FOOD	LLC	11:30	0 - 12:30		C	1	
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By OSOCAR GUTIE	RREZ USME	FSC Exempt				╝╚		<u>' </u>	
RISK FACTORS AND I	NTERVENTIONS				IN		UT Minor	COS/SA	N/O	N/A	PBI
	ledge; food safety certification									Х	
K02 Communicable disease	e; reporting/restriction/exclusion	1			Х						
K03 No discharge from eyes	s, nose, mouth				Х						
K04 Proper eating, tasting, o	drinking, tobacco use				Х						
K05 Hands clean, properly v	washed; gloves used properly				Х						
K06 Adequate handwash fa	cilities supplied, accessible				Χ						S
K07 Proper hot and cold hol	lding temperatures						X				N
K08 Time as a public health	control; procedures & records									Х	
K09 Proper cooling methods	s								Х		
K10 Proper cooking time & t	temperatures								Х		
K11 Proper reheating proce	dures for hot holding								Х		
K12 Returned and reservice	e of food				Х						
K13 Food in good condition,	, safe, unadulterated				Χ						
K14 Food contact surfaces	clean, sanitized				Х						S
K15 Food obtained from app	proved source				Χ						
	stock tags, condition, display									Χ	
K17 Compliance with Gulf C										Х	
K18 Compliance with varian										Х	
K19 Consumer advisory for	raw or undercooked foods									Х	
	acilities/schools: prohibited food	ls not being offered								Х	
к21 Hot and cold water ava	·				Х						
K22 Sewage and wastewate	er properly disposed				Х						
K23 No rodents, insects, bir	, .				Χ						
GOOD RETAIL PRACT	rices									OUT	cos
K24 Person in charge prese	nt and performing duties										
K25 Proper personal cleanli	ness and hair restraints										
K26 Approved thawing meth	nods used; frozen food										
K27 Food separated and pro	otected										
K28 Fruits and vegetables w	vashed										
K29 Toxic substances prope	erly identified, stored, used										
K30 Food storage: food stor	rage containers identified										
K31 Consumer self service	does prevent contamination										
K32 Food properly labeled a	and honestly presented										
K33 Nonfood contact surfac	es clean										
K34 Warewash facilities: ins	stalled/maintained; test strips										
кз5 Equipment, utensils: Ар	oproved, in good repair, adequa	ate capacity								Х	
K36 Equipment, utensils, lin	ens: Proper storage and use										
K37 Vending machines											
K38 Adequate ventilation/lig	hting; designated areas, use										
Thermometers provided, accurate											
Wiping cloths: properly used, stored											
K41 Plumbing approved, ins	stalled, in good repair; proper ba	ackflow devices								Х	
Garbage & refuse properly disposed; facilities maintained											
	constructed, supplied, cleaned										
K44 Premises clean, in good	d repair; Personal/chemical sto	orage; Adequate verm	in-proofing								
K45 Floor, walls, ceilings: bu	uilt,maintained, clean									Х	
No un proposación de la proposación dela proposación de la proposación de la proposación dela proposación de la proposación de la proposación dela proposación de la proposación dela proposación de la proposació											

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OFFICIAL INSPECTION REPORT

Facility FA0252819 - EL PERRI LATIN FOOD	Site Address 960 S 1ST ST, SAN JOSE, CA 95110			Inspection Date 02/06/2025		
Program PR0368035 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 Owner Name EL PERRI LATIN FOOD LLC			Inspection Time 11:30 - 12:30			
K48 Plan review						
K49 Permits available						
K58 Placard properly displayed/posted						

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHFs: raw beef, cheese, hot dogs, cream; held inside the prep refrigerator were measured at improper holding temperature between 43-47F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130.1, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature at the prep refrigerator was measured at 49F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: Faucet at the food preparation sink is in disrepair.

[CA] Repair plumbing fixture and maintain in clean and good condition.

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

Inspector Observations: Gaps in ceiling above the hood.

[CA] Repair ceiling to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>ltem</u>	<u>Location</u>	Measurement	Comments
CREAM	PREP REFRIGERATOR	43.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
AMBIENT	FREEZER	-7.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
RAW BEEF	PREP REFRIGERATOR	44.00 Fahrenheit	
HOT DOGS	PREP REFRIGERATOR	45.00 Fahrenheit	
CHEESE	PREP REFRIGERATOR	47.00 Fahrenheit	
MILK	UPRIGHT REFRIGRATOR	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: EL PERRI LATIN FOOD
NEW OWNER: EL PERRI LATIN FOOD LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0252819 - EL PERRI LATIN FOOD	960 S 1ST ST, SAN JOSE, CA 95110		02/06/2025
Program		Owner Name	Inspection Time
PR0368035 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	- FP11	EL PERRI LATIN FOOD LLC	11:30 - 12:30

The Environmental Health Permit will be effective: 3/1/2025 - 2/28/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 2/6/2025

*Permit condition: none.

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

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 2/20/2025. 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.

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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: OSCAR GUTIERREZ

OWNER

Signed On: February 06, 2025