

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0261720 - RUBIO'S FRESH MEXICAN GRILL		Site Address 81 CURTNER AV, SAN JOSE, CA 95125	Inspection Date 11/11/2022
Program PR0383826 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name RUBIO'S RESTAURANTS INC	Inspection Time 09:10 - 09:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By LUIS A.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/09/2022

K21 - 8 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: 11/11/2022

Minor Violations

Cited On: 11/11/2022

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: Hand wash station next to cook line has a hot water valve that does not completely turn on.

[CA] Have hot water valve adjusted to fully be able to turn on.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash	100.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 11/9/22 inspection report have been addressed. All major violations have been addressed and found within compliance.

- K21: Hot and cold water available. Hot water within the facility has been restored. See measured observations.

Continue to work on all other violations mentioned on 11/9/22 inspection report.

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 **11/25/2022**. 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: Luis A.
 Manager
 Signed On: November 11, 2022