

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 FA0254032 - EL SONORENSE		Site Address 1640 STORY RD, SAN JOSE, CA 95122		Inspection Date 11/08/2022	
Program PR0370193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MARIA SOTO		Inspection Time 12:15 - 13:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By MIGUEL	FSC Not Available		

Placard Color & Score
YELLOW
71

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible		X		X			
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						
K14 Food contact surfaces clean, sanitized	X						
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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

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

Inspector Observations: The only hand washing station in the kitchen lacked hand soap. Push mechanism on the hand soap dispenser observed stuck and does not spring back when pushed, requiring employees to manually pull and push dispensing tab. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Make plans to replace malfunctioning soap dispenser. [COS] PIC provided hand soap.

Follow-up By
11/11/2022

Paper towel roll maintained outside of towel dispenser at the hand wash station in the kitchen. [CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

Paper towel dispenser inside the men's restroom was inoperable. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Three live adult cockroaches observed at the cashier/beverage preparation station:

Follow-up By
11/11/2022

- Under the internet modem device on the counter.
- Inside the cabinet directly under the cash register were non-food related items are maintained.

Per PIC, facility has pest control service but is unsure when last service was conducted. Last pest control report provided was from August of 2022.

Two dead cockroaches observed on floor by the ice machine in the kitchen. Numerous dead cockroaches observed on floor by the water heater outside of the restrooms. No other live activity was observed.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Numerous fruit flies/drain flies observed in kitchen by the janitorial sink. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

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

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employee's three-year food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Per PIC, previous manager left last week. Facility is still in process of transitioning managerial role.

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

Inspector Observations: Cooked rice, beans, and various salsas maintained inside the hot holding unit measured between 130F to 135F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Increase temperature of hot holding unit, provide lids, and routine stir PHF items to maintain temperatures.

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K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Waste water observed leaking onto the floor at the waste drain pipes under the three-compartment sink. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Prepackaged bacon thawing in ambient temperature at the food preparation table. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Heavy build up of food debris and food residual observed on the sides of cooking equipment at the cook line. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pico de gallo	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Sliced cantaloupe	One-door food preparation refrigerator	36.00 Fahrenheit	
Raw steak	One-door upright refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Merchandiser	42.00 Fahrenheit	
House potatoes	Griddle	135.00 Fahrenheit	
Diced ham	Food preparation refrigerator	39.00 Fahrenheit	
Raw steak	Food preparation refrigerator	41.00 Fahrenheit	
Milk	Two-door reach-in refrigerator	37.00 Fahrenheit	
Shredded cheese	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Sliced watermelon	One-door food preparation refrigerator	38.00 Fahrenheit	
Raw shelled eggs	Food preparation refrigerator	45.00 Fahrenheit	Top insert
Cooked rice	Merchandiser	39.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	35.00 Fahrenheit	
Hot water	Food preparation sink	121.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	36.00 Fahrenheit	Top insert

Overall Comments:

- Facility has gone through name change from El Sonorensense to The Waffles.
- Per PIC, facility owner is still the same.
- Provide documentation to verify facility is still under the same ownership.

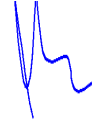
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/22/2022**. 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.

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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: Miguel Martinez
PIC

Signed On: November 08, 2022