

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 FA0207368 - CHALATECO RESTAURANTE | | Site Address 2 N JACKSON AV, SAN JOSE, CA 95116 | Inspection Date 05/05/2022 |
| Program PR0303002 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | Owner Name ZAVALA, MARIA | Inspection Time 11:05 - 11:40 |
| Inspected By HELEN DINH | Inspection Type FOLLOW-UP INSPECTION | Consent By CECILLIA | |

| |
|--|
| Placard Color & Score GREEN N/A |
|--|

Comments and Observations

Major Violations

Cited On: 05/03/2022

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 05/05/2022

Cited On: 05/03/2022

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: 05/05/2022

Cited On: 05/03/2022

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

Compliance of this violation has been verified on: 05/05/2022

Minor Violations

Cited On: 05/03/2022

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/05/2022

Measured Observations

| Item | Location | Measurement | Comments |
|-----------------|-----------------|-------------------|--|
| chlorine | warewash | 100.00 PPM | |
| sliced tomatoes | 3 door cold top | 41.00 Fahrenheit | |
| cooked chicken | walk-in | 40.00 Fahrenheit | |
| warm water | handsink (prep) | 100.00 Fahrenheit | |
| bean/cheese | counter | 73.00 Fahrenheit | under time as a public health control (TPHC) |
| beans | hot holding | 171.00 Fahrenheit | |
| hot water | warewash | 120.00 Fahrenheit | |
| pulled chicken | 1 door cold top | 41.00 Fahrenheit | |
| rice | walk-in | 41.00 Fahrenheit | |
| refried beans | walk-in | 40.00 Fahrenheit | |

Overall Comments:

Upon follow-up inspections, found no signs of LIVE cockroach, cold potentially hazardous foods (PHFs) at or below 41F in refrigeration unit, warewash station set up with chlorine at 100ppm and hand wash station stocked with soap and paper towels.

Note: Pest control came out on 5/3/22.

A copy of this report will be emailed to the operator.

OFFICIAL INSPECTION REPORT

| | | |
|--|---|---|
| Facility FA0207368 - CHALATECO RESTAURANTE | Site Address 2 N JACKSON AV, SAN JOSE, CA 95116 | Inspection Date 05/05/2022 |
| Program PR0303002 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name ZAVALA, MARIA | Inspection Time 11:05 - 11:40 |

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 **5/19/2022**. 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: Cecilia Martinez
Manager

Signed On: May 05, 2022