

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 FA0209355 - EL GRULLO MEXICAN FOOD	Site Address 41 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 10/24/2025
Program PR0300595 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GALINDO, ELENA & ANTONIO	Inspection Time 15:00 - 16:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JULI

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

1. In the employee restroom, at the only handwash sink, there were no paper towels available.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Staff restocked the dispenser at time of the inspection.

2. In the employee restroom, at the only handwash sink, the water pressure for both the cold and hot water is too low for effective handwashing.

[CA] All food facilities shall provide an operable handwashing station.

[SA] Staff to use the employee restroom until water is restored. All other plumbing fixtures were functioning normally.

Follow-up By
10/29/2025

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

Inspector Observations:

Pozole and birria were found being stored on a prep table in small metal pots. Per staff the PHFs had been there for about 30 minutes as they reheated too much for an odor. PHFs measured between 110-133.

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

[COS] Items were reheated to 165 within 2 hours and placed on the flat grill to keep warm.

Follow-up By
10/29/2025

Minor Violations

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

Inspector Observations:

The employee restroom handwash sink lacks an adequate supply of water.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Several small flies were observed in the facility.

2. Three old rodent droppings were found in the storage room near the chest freezer and entryway to the bathroom.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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Inspector Observations:

Raw meats were found stored above produce (cabbage) in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Chlorine sanitizer measured at over 100 PPM in the three compartment sink.

[CA] Ensure to maintain chlorine sanitizer solution at 100 PPM when manually washing dishes.

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

Inspector Observations:

Food was found stored on the floor of the walk in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacked testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Numerous doors to the outside are maintained open.

[CA] Ensure to maintain doors closed to prevent entrance and harborage of vermin. Use screen doors or other measures to adequately prevent vermin entrance.

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

Inspector Observations:

There are numerous amounts of gaps and holes in the walls and tiles in disrepair.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Three Compartment Sink	200.00 PPM	
Pozole	Walk in Cooler	31.00 Fahrenheit	
Water	Prep Sink w/ Integrated Drainboard	100.00 Fahrenheit	
Pozole	Prep Table	128.00 Fahrenheit	

Overall Comments:

Notes:

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday

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7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 **11/7/2025**. 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.

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: Cristina
Cook
Signed On: October 24, 2025