

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 FA0208747 - EL FAROLITO #7		Site Address 3140 SENTER RD, SAN JOSE, CA 95111		Inspection Date 12/26/2025		Placard Color & Score GREEN 78		
Program PR0302666 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAQUERIAS EL FAROLITO IN		Inspection Time 12:30 - 14:10			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LUPE LOPEZ				FSC GUADALUPE JUAREZ HERNAND 8-10-26

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		
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly					X		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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		X			N
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		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
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	X	
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	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208747 - EL FAROLITO #7		Site Address 3140 SENTER RD, SAN JOSE, CA 95111	Inspection Date 12/26/2025
Program PR0302666 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TAQUERIAS EL FAROLITO INC	Inspection Time 12:30 - 14:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: FOUND AN EMPLOYEE WASHING DISHES NOT USING THE LAST SANITIZER STEP AT THE 3 COMPARTMENT SINK. [CA] WASH, RINSE AND SANITIZE THE DISHES. COS

Minor Violations

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)

Inspector Observations: FOUND RAW BEEF STORED ABOVE READY TO EAT COOKED FOOD IN THE WALK IN COOLER. [CA] STORE RAW FOOD OF ANIMAL ORIGIN BELOW COOKED OR READY TO EAT FOOD.

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

Inspector Observations: FOUND SEVERAL POTS AND CONTAINERS IN THE WALK IN COOLER STORED ON THE FLOOR. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: FOUND THE SALT SHAKER AT THE TABLE WITH FOOD DEBRIS ON THE SIDE OF THE CONTAINER. [CA] CLEAN ALL THE SELF SERVICE CONTAINERS MORE OFTEN.

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

Inspector Observations: FOUND THE TABLE NEAR THE ICE MACHINE AND THE TOP OF THE ICE MACHINE WITH DUST. [CA] CLEAN THESE ITEMS MORE OFTEN.

FOUND THE FAN WITH EXCESSIVE DUST NEAR THE ICE MACHINE. [CA] CLEAN THIS ITEM MORE OFTEN.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND MEXICAN RICE STORED IN A GROCERY PLASTIC BAG. [CA] STORE FOOD IN A FOOD GRADE BAG.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: FOUND TRASH DEBRIS IN THE BACK OF THE BUILDING. [CA] CLEAN THE PREMISES MORE OFTEN.

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: FOUND THE MOP STORED ON THE FLOOR NEAR THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

FOUND A JACKET STORED ON THE SHELF NEXT TO FOOD ITEMS IN THE DRY STORAGE ROOM. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0208747 - EL FAROLITO #7	Site Address 3140 SENTER RD, SAN JOSE, CA 95111	Inspection Date 12/26/2025
Program PR0302666 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TAQUERIAS EL FAROLITO INC	Inspection Time 12:30 - 14:10

Measured Observations

Item	Location	Measurement	Comments
CHEESE	COLD HOLDING	33.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MENUDO	COOKING TEMP	167.00 Fahrenheit	
PICO DE GALLO	COLD HOLDING	35.00 Fahrenheit	
CUT TOMATO	WALK IN COOLER	36.00 Fahrenheit	
BEANS	HOT HOLDING	156.00 Fahrenheit	
CUT TOMATO	UNDER COUNTER REFRIGERATOR	33.00 Fahrenheit	
RICE	HOT HOLDING	156.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	36.00 Fahrenheit	
BUTTER	UNDER COUNTER REFRIGERATOR	33.00 Fahrenheit	
EGGS	WALK IN COOLER	36.00 Fahrenheit	
STEW	REHEATING TEMP	207.00 Fahrenheit	
MEAT	UNDER COUNTER REFRIGERATOR	33.00 Fahrenheit	
BEEF TONGUE	COOKING TEMP	169.00 Fahrenheit	

Overall Comments:

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 **1/9/2026**. 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: SARA DE JESUS
PIC
Signed On: December 26, 2025