

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 FA0207902 - THE TAMALE FACTORY	Site Address 233 S WHITE RD C, SAN JOSE, CA 95127	Inspection Date 09/06/2024
Program PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOPEZ, CLAUDIA	Inspection Time 12:30 - 13:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ELIZABETH LOMELI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/03/2024

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

Compliance of this violation has been verified on: 09/06/2024

Cited On: 09/03/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/06/2024

Minor Violations

Cited On: 09/06/2024

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: Repeated violation: Raw shell eggs were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

Follow-up By
09/06/2024

Cited On: 09/06/2024

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: There is no wet mop hanger by the janitorial sinks.

[CA] Install a wet mop hanger by the janitorial sink. All wet mops must be hanged on the wet mop hanger.

Follow-up By
09/06/2024

The front door was left open.

[CA] To prevent insect/rodent infections, keep the backdoor always closed or install a screen door.

Measured Observations

Item	Location	Measurement	Comments
Spanish rice	Steam table	164.00 Fahrenheit	
Beans	Steam table	171.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 09/03/2024. The facility was issued a conditional pass for failing to sanitizer utensils/equipment properly and for holding potentially hazardous foods out of the safe temperature zone. During today's follow-up inspection both violations and most of the minor violations are corrected. Therefore, the facility is issued a pass green placard.

However, the above minor violations must be corrected ASAP as well.

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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 **9/20/2024**. 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

Elizabeth Lomeli

Received By: Elizabeth Lomeli
Person in Charge
Signed On: September 06, 2024