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	Site Address	Inspection Date
FA0207026 - NUEVO VALLARTA RESTAURANT	175 S CAPITOL AV G, SAN JOSE, CA 95127	10/26/2023
Program	**Owner Name**	**Inspection Time**
PR0305468 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	COVARRUBIAS, MARISOL	12:00 - 13:00

Inspected By	Inspection Type	Consent By	FSC
HELEN DINH	ROUTINE INSPECTION	JOSE & JOSUE (PHONE)	Jose Rios 11/7/27

Placard Color & Score

GREEN

78

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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		X			N
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						S
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		
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		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
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		
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	X	
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: Major:
1. Lacking single use paper towel dispenser at ONLY hand wash station in both restroom and bar. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.
2. Lacking soap at the ONLY hand wash station in both restroom and bar area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Minor: Lacking mounted soap and paper towel dispenser at hand wash station in both restroom and bar area. [CA] Install mounted soap and paper towel dispenser.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Found consumer advisory on menu, however food items are not marked. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

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

Inspector Observations: Found flies throughout bar area and small storage room to right of hand wash station in prep area. [CA] Each food facility shall be fre of pest such as flies. Provide approved pest control service.

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

Inspector Observations: Found bags of onion stored on floor in back prep area near 3 door upright. [CA] Food shall be stored a minimum of 6 inches off floor.

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 2 inoperable refrigeration unit in prep area at cooks line: 2 door reach in and 3 door reach in/cold top. [CA] Facility shall remove inoperable unit.

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 accumulated food debris under cooking equipment. [CA] Routinely clean.

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

Inspector Observations: Lacking cove base tiles in employee restroom. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
ambient	2 door upright	5.00 Fahrenheit	
diced tomato	2 door reach in	40.00 Fahrenheit	
broth	stove top	190.00 Fahrenheit	
beverage	3 door reach in (bar)	41.00 Fahrenheit	
diced octopus	3 door cold top	41.00 Fahrenheit	
refried beans	stove top	83.00 Fahrenheit	process of reheating
warm water	handsink (prep, bar & 2RR)	100.00 Fahrenheit	
ambient	3 door upright	40.00 Fahrenheit	
imitation crab	3 door cold top	40.00 Fahrenheit	
vegetables	2 door upright	41.00 Fahrenheit	
beverage	2 door reach in (bar)	40.00 Fahrenheit	
raw shrimp	3 door reach in	38.00 Fahrenheit	
hot water	warewash (3-comp direct/ 3-comp -direct (bar)	120.00 Fahrenheit	
imitation crab	2 door upright	40.00 Fahrenheit	
cook shrimp	3 door cold top	40.00 Fahrenheit	
beverage	reach in slide (bar)	41.00 Fahrenheit	

Overall Comments:

FACILITY EVALUATION/OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Palominos

NEW OWNER: Coronel Bar And Grill LLC

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP11. An invoice for the permit fee in the amount of $1,540.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

Facility shall be billed 25% of permit fee due to late application $385.0o.

The Environmental Health Permit will be effective: 3/1/23 - 2/28/24.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 10/26/23.****

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

Joint inspection with. G. Vasquez.

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 **11/9/2023**.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: Jose Rios
Manager

Signed On: October 26, 2023