

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 FA0207394 - TRADICIÓN TAPATIA TORTA AHOGADAS		Site Address 2003 STORY RD 100, SAN JOSE, CA 95122		Inspection Date 02/04/2025	
Program PR0304126 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VIDALES, PATRICIA		Inspection Time 12:55 - 14:30
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ZAYRA VIDALES	
FSC MA. ARRIAGA SOLO 3-18-29					

Placard Color & Score
GREEN
80

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		X			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	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		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		
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: FOUND A PLASTIC CONTAINER WITH COOKED BEANS ON THE KITCHEN COUNTER AT 117F. FOUND THE BOTTLE OF MAYO AT 48F ON THE COUNTER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE BEANS HAVE BEEN OUT FOR ABOUT 2 HRS, PER OPERATOR. THEY WERE RETURNED TO THE REFRIGERATOR.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: FOUND THE POTATOES DISH AT 117F COOLING IN LARGE PLASTIC CONTAINER IN THE WALK IN COOLER. [CA] USE SMALL STAINLESS STEEL CONTAINERS TO COOL FOOD OR USE ICE BATHS PRIOR TO PLACING THE FOOD IN THE WALK IN COOLER. COS: THE FOOD WAS COOLED IN ICE BATH. THE FOOD WAS PREPARED ABOUT 2.5 HRS AGO, PER OPERATOR.

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

Inspector Observations: FOUND THE HOT WATER AT THE HAND WASH SINK IN THE KITCHEN AT 82F. [CA] PROVIDE HOT WATER AT 100F.

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 LARGE OPEN BAGS OF SUGAR AND FLOUR ON THE DRY FOOD SHELVES. [CA] ONCE OPENED, TRANSFER THEIR CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A BOWL BEING USED TO SCOOP THE BEANS AND THE OREGANO. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH ON THE KITCHEN COUNTER. [CA] STORE WIPING CLOTHS IN THE SANITIZER SOLUTION WHILE NOT IN USE.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
TEJUINO	REACH IN REFRIGERATOR	39.00 Fahrenheit	
BEANS	ON THE COUNTER	117.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE KITCHEN	82.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEANS	HOT HOLDING	143.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	26.00 Fahrenheit	
TACOS DORADOS	HOT HOLDING	172.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
MAYO	ON THE COUNTER	48.00 Fahrenheit	
SALSA	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN RESTROOM	10.00 Fahrenheit	
CHICKEN	COOKING TEMP	217.00 Fahrenheit	
BEEF	REACH IN REFRIGERATOR	40.00 Fahrenheit	
POTATOE IN CONTAINERS	WALK IN COOLER	117.00 Fahrenheit	
FLAN	REACH IN REFRIGERATOR	38.00 Fahrenheit	
BEANS	WALK IN COOLER	38.00 Fahrenheit	
CHEESE	WALK IN COOLER	37.00 Fahrenheit	
CHICHARRON	REACH IN FREEZER	5.00 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 **2/18/2025**. 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: ZAYRA VIDALES

Signed On: February 04, 2025