

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 FA0265638 - EL RANCHO LATINO MARKET SAN JOSE		Site Address 1358 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 08/26/2025		Placard Color & Score GREEN 89		
Program PR0392266 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name FAST MARKET CALIFORNIA I		Inspection Time 13:00 - 14:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By YURY PAOLA MANJARREZ POLO				FSC Exempt

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						
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				
K07	Proper hot and cold holding temperatures	X						
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						
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
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		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: LACK SOAP DISPENSER IN THE RESTROOM.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

LACK SINGLE USE SANITARY TOWEL DISPENSER IN THE RESTROOM.

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

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: RESTROOM LACK LIGHT SWITCH ACTIVATED EXHAUST FAN.

[CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: LACK TOILET TISSUE DISPENSER.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

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: LACK JANITORIAL SINK OR ONE CURBED CLEARING FACILITY.

[CA] At least one curbed cleaning facility or janitorial sink equipped with HOT and COLD WATER and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

NOTE: SUBMIT PLANS BEFORE INSTALLING FLOOR SINK.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: PLAN CHECK IS REQUIRED FOR THE MOP SINK.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CUT VEGETABLES	FREEZER THREE DOOR	18.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
SUSAGE	WALK IN COOLER	40.00 Fahrenheit	
MILK	REFRIGERATION	37.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: EL RANCHO LATINO MARKET SAN JOSE

NEW OWNER: FAST MARKET CALIFORNIA LLC

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP06. An invoice for the permit fee and 100% penalty (OPERATING WITHOUT PERMIT) \$777.00 X 2 = \$1,554.00 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.

The Environmental Health Permit will be effective: 09/01/2025 - 08/31/2026 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 08/26/2025*

**Permit condition: FACILITY SELLS PREPACKAGED FOOD ONLY. PRIOR TO ADDING ANY EQUIPMENT OR STRUCTURAL CHANGES SUCH AS INSTALLING MOP SINK MUST SUBMIT PLANS AND GET APPROVAL FROM SANTA CLARA COUNTY PLAN CHECK DEPT. SUBMIT PLAN CHECK APPLICATION WITH PLANS AND SPECULATION SHEETS WITHIN THREE MONTHS AND FINAL INSPECTION SHALL BE PERFORMED WITHIN TWELVE MONTHS.*

FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/9/2025**. 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: YURY PAOLA MANJARREZ POLO
PIC

Signed On: August 26, 2025