

# 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<br>FA0208749 - CARNITAS EL RINCON                               | Site Address<br>3141 ALUM ROCK AV, SAN JOSE, CA 95127 | Inspection Date<br>10/02/2025    |
| Program<br>PR0306075 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>GUERRERO, RAFAEL                        | Inspection Time<br>16:15 - 17:00 |
| Inspected By<br>MAMAYE KEBEDE                                            | Inspection Type<br>FOLLOW-UP INSPECTION               | Consent By<br>BLANCA FLORES      |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 10/01/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 10/02/2025**

Cited On: 10/01/2025

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

**Compliance of this violation has been verified on: 10/02/2025**

#### Minor Violations

Cited On: 10/02/2025

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

**Inspector Observations: There was very low sanitizer concentration on one of the sanitizer buckets.**

**[CA] Maintain the sanitizer concentration on the sanitizer buckets at 200 ppm quaternary ammonia. 100 ppm chlorine (bleach), 272 ppm -700 ppm lactic acid levels.**

Follow-up By  
10/02/2025

#### Measured Observations

| Item          | Location                        | Measurement       | Comments |
|---------------|---------------------------------|-------------------|----------|
| Steamed rice  | Steam table                     | 155.00 Fahrenheit |          |
| Refried beans | Steam table                     | 168.00 Fahrenheit |          |
| Pulled pork   | Steam table                     | 164.00 Fahrenheit |          |
| Chlorine      | Three compartment warewash sink | 100.00 PPM        |          |

#### Overall Comments:

**Note: This is a follow-up inspection to the routine that was conducted on 10/01/2025. The restaurant was issued a conditional pass for storing cooked rice below 130 oF and for the lack of soap on the restroom's handwash station. During today's follow-up inspection, both violations were observed to be corrected. Therefore, the facility is issued a pass green placard.**

**However, the above violation must be corrected immediately as well.**

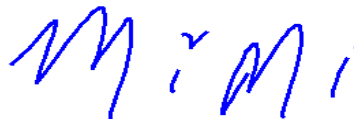
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/16/2025**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                       |                                  |
|--------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
| Facility<br>FA0208749 - CARNITAS EL RINCON                               | Site Address<br>3141 ALUM ROCK AV, SAN JOSE, CA 95127 | Inspection Date<br>10/02/2025    |
| Program<br>PR0306075 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>GUERRERO, RAFAEL                        | Inspection Time<br>16:15 - 17:00 |

## 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:** Blanca Flores  
Manager

**Signed On:** October 02, 2025