

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 FA0251594 - EL COMAL KITCHEN INC		Site Address 266 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 05/13/2026	
Program PR0365673 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JAIME VALLE		Inspection Time 11:00 - 12:25
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION		Consent By ENRIQUE / DAVID	FSC JAMIE VALLE 10/10/29	

Placard Color & Score
GREEN
90

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				
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
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	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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		
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

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:

Soap was unavailable at the back handwashing sink; handsoap was available in the front hand washing sink on the opposite side of the wall.

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

K14 - 3 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, 14125(b), 114141

Inspector Observations:

Measured the sanitizer concentration at the low temperature dish machine at 25 ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Auto chlor was called and corrected on site. Unit was verified to provide sanitizer concentration of 50 ppm.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed hot water to be intermittently dispensed from the back handwashing sink. The handle had to be forced closed then opened to allow the dispensing of hot water through the mixing valve.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

Observed the top mounted self-closing mechanism at the restroom door to be broken.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
BLACK BEANS	STEAM TABLE	178.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
COOKED BLACK BEANS	BACK AREA UPRIGHT COOLER	39.00 Fahrenheit	
CHEESE	BACK AREA UPRIGHT COOLER	40.00 Fahrenheit	
BEANS	STOVE	185.00 Fahrenheit	HEATING TEMPERATURE
CARNITAS	STORAGE AREA THREE DOOR COOLER	38.00 Fahrenheit	
COOKED CORN	REACH IN COOLER AT FRONT	40.00 Fahrenheit	
CHEESE	COLD TOP COOLER	40.00 Fahrenheit	
MOLE	STEAM TABLE	182.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
COOKED CHICKEN	BACK AREA UPRIGHT COOLER	38.00 Fahrenheit	
COOKED CHICKEN	STEAM TABLE	166.00 Fahrenheit	
PICO DE GALLO	COLD TOP COLER	38.00 Fahrenheit	
CARNITAS	REACH IN COOLER AT FRONT	39.00 Fahrenheit	
MULTIPLE PHF	BACK REACH IN COOLER	72.00 Fahrenheit	COOLING TEMPERATURES BIRRIA AT 68F AZTECA AT 69F SAUCE AT 72F THE COOK STATED THE FOOD WERE COOKED AND SUBSEQUENTLY COOLER APPROXIMATELY 1 HOUR PRIOR TO MEASUREMENT. FACILITY UTILIZED ICE PADDLES TO RAPIDLY COOL PHF

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 **5/27/2026**. 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: Enrique Rodriguez
Server

Signed On: May 13, 2026