

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 FA0258110 - CHAVEZ SUPERMARKET-RESTAURANT		Site Address 2327 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 07/06/2026		Placard Color & Score GREEN 85		
Program PR0377786 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DAVID & ESPERANZA CHAVE		Inspection Time 12:05 - 13:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By DENELIS PINEDA				FSC DENELIS PINEDA 10-6-26

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						S
K08	Time as a public health control; procedures & records		X		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		
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		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		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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: FOUND THE PORK CONE (AL PASTOR) WITHOUT TIME MARKING UNDER TIME AS A PUBLIC HEALTH CONTROL. [CA] WHEN TPHC IS USED, FOOD SHALL BE MARKED TO INDICATE 4 HRS PAST THE POINT IN TIME WHEN FOOD WAS REMOVED FROM TEMPERATURE CONTROL AND WRITTEN PROCEDURES SHALL BE MAINTAINED.

Minor Violations

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

Inspector Observations: FOUND COOKED TOMATOES AND CHILES FOR SALSA BEING COOLED DOWN IN LARGE PLASTIC CONTAINERS WITH A LID IN THE WALK IN COOLER. [CA] COOL FOODS USING APPROVED CONTAINERS WHICH FACILITATE HEAT TRANSFER SUCH AS METAL AND DO NOT COVER TO ALLOW FOR RAPID COOLING. COOL POTENTIALLY HAZARDOUS FOOD RAPIDLY FROM 135F TO 70F WITHIN 2 HOURS AND FROM 7-F TO 41F WITHIN 4 HOURS. APPROVED COOLING METHODS INCLUDE : 1) PLACING THE FOOD IN SHALLOW PANS NO MORE THAN 4 INCHES HIGH 2) SEPARATING THE FOOD INTO THINNER OR SMALLER PORTIONS. 3) USING RAPID COOLING EQUIPMENT (EX. BLAST CHILLER) 4) USING CONTAINERS THAT FACILITATE HEAT TRANSFER (EX. STAINLESS STEEL) 5) ADDING ICE AS AN INGREDIENT. 6) USING ICE PADDLES 7) USING AN ICE BATH AND STIRRING FREQUENTLY 8) ACCORDANCE WITH A HACCP PLAN. COOLING FOODS SHALL HAVE ENOUGH SPACE AROUND THE CONTAINERS FOR COLD AIR TO CIRCULATE, BE LOOSELY COVERED, OR UNCOVERED AND STIRRED AS FREQUENTLY AS NEEDED TO EVENLY COOL.

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

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE COUNTERS IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE WALL BY THE FOOD PREPARATION SINK AND THE 3 COMPARTMENT SINK AND UTILITY SINK IN THE FRONT SERVICE AREA. [CA] REMOVE THE MOLD.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
PICO DE GALLO	IN ICE	41.00 Fahrenheit	
SAUCE	WALK IN COOLER	39.00 Fahrenheit	
SOUR CREAM	SERVICE REFRIGERATOR	41.00 Fahrenheit	
MILK	SERVICE REFRIGERATOR	37.00 Fahrenheit	
CARNITAS	HOT HOLDING	145.00 Fahrenheit	
RICE	HOT HOLDING	142.00 Fahrenheit	
MILK	WALK IN COOLER	38.00 Fahrenheit	
CARNITAS	COOKING TEMP	280.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEANS	HOT HOLDING	146.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	SANITIZER BUCKET	200.00 PPM	
MEAT	DRAWER REFRIGERATOR	33.00 Fahrenheit	
PICO DE GALLO	WALK IN COOLER	38.00 Fahrenheit	
BEEF STEW	HOT HOLDING	153.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	

Overall Comments:

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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 7/20/2026. 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: GUADALUPE CARRILLO
ASSISTANT MANAGER

Signed On: July 06, 2026