

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 FA0211223 - EL CHALATECO		Site Address 955 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 06/09/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0305432 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RIVIERA NAYARITA INC		Inspection Time 10:30 - 12:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By BERTHA				FSC Miguel Cabrea 2/8/27

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				N
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						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	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed returning to work from stepping out and changed gloves to handle food but did not wash their hands. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle food.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: 1) Shellstock tag is not maintained with the container of oysters stored inside the walk-in cooler. [CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty.

2) Shellstock tags are not maintained for a period of 90 days. [CA] Shell stock tags shall be maintained for 90 calendar days from date of harvest.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies observed in the facility near the back door, prep sink, and by the warewashing area. [CA] Food facility shall be maintained free of flies and fly activity.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Spoons placed out for consumer self-service are improperly stored. The part of the spoons that comes into contact with food are stored facing up and exposed to possible contamination. [CA] Utensils that are placed out for consumer self-service shall have the part that comes into contact with food protected from contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1) Knife that is chipped along the blade is stored on magnetic holder above the prep table. [CA] Utensils and equipment that are damaged shall be removed from use or replaced.

2) Rubber gaskets on door of the food prep unit are in disrepair. [CA] Replace gaskets on refrigeration unit and maintain in good repair.

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

Inspector Observations: Chlorine sanitizer for wiping towel sanitizer buckets was measured at 200 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations: *The lids are kept open for the dumpsters located behind the facility. [CA] Dumpster lids shall be kept closed when not in use to prevent attracting vermin.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Sanitizer bucket	200.00 PPM	Measured at 100 ppm after COS
Oysters	Walk-in cooler	40.00 Fahrenheit	
Raw beef	Food prep unit	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw fish	Walk-in cooler	39.00 Fahrenheit	
Ground beef	Food prep unit	40.00 Fahrenheit	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Ham	Food prep unit insert	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Beef	Food prep unit insert	41.00 Fahrenheit	
Rice	Walk-in cooler	40.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Raw chicken	Food prep unit	39.00 Fahrenheit	
Beans	Hot holding	192.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
pulled beef	Food prep unit insert	41.00 Fahrenheit	

Overall Comments:

Was informed by PIC at time of inspection that ice machine is not operational and pending repairs. Ice is being purchased from other stores for use.

Discussed food handler cards requirements with PIC.

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 **6/23/2025**. 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: Bertha
PIC
Signed On: June 09, 2025