

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 FA0201150 - TAQUERIA Y MARISCOS CHAPALA		Site Address 340 E 10TH ST D, GILROY, CA 95020		Inspection Date 04/06/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 87 </div>		
Program PR0304596 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GUERRA R., ESPERANZA		Inspection Time 13:35 - 14:50			
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By BRYAN ZAMORA (PIC)				FSC MARCO GARCIA EXP: 7/21/2024

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	X	
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		X
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		
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeat: Food handler card (FHC) documentation for food employees is not available for review. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Large can of cheese with dents to rim. [CA] Remove dented food cans from sale/service. [COS] PIC removed can from storage, will educate staff on dents, and will return to supplier.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Repeat: Less than thoroughly cooked animal-derived food is offered to customers without a written consumer advisory. [CA] Provide a written consumer advisory, which consists of both disclosure AND reminder statements, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

'Disclosure' means a written statement that clearly includes either of the following:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." And/or,**
- (2) Identification of the animal-derived foods marked by an asterisk * denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.**

'Reminder' means a written statement that identifies the animal-derived foods by an asterisk * that denotes a footnote that includes either of the following disclosure statements:

- (1) ""Written information regarding the safety of these food items is available upon request."" And/or,**
- (2) ""Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.""**

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: Repeat: Sanitizer testing materials are not available. [CA] Provide testing materials to adequately measure the applicable sanitization method(s) used in this facility. Examples:

- Chlorine test strips (test for 100 PPM for general sanitizing or 50 PPM in warewash machines).**
- Quaternary ammonium test strips (test for 200 PPM).**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Probe thermometer minimum possible reading is 50F. [CA] Obtain metal stem probe thermometer capable of measuring cold foods (i.e. 41F or below).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
BACON	WALK IN FRIDGE	41.00 Fahrenheit	
RICE	HOT TABLE	151.00 Fahrenheit	
WATER	3 COMP PREP SINK	121.00 Fahrenheit	
SHRIMP	2 DOOR PREP FRIDGE BY ENTRY	39.00 Fahrenheit	
SALSA	2 DOOR PREP FRIDGE AGAINST WALL	36.00 Fahrenheit	
BROTH	PREP SINK WITH ICE PADDLE	120.00 Fahrenheit	COOLING
BEEF	REHEATING STOVE	175.00 Fahrenheit	
BEEF	WALK IN FRIDGE	41.00 Fahrenheit	
CORN	1 DOOR REACH IN FRIDGE	35.00 Fahrenheit	
SALSA	1 DOOR PREP FRIDGE	35.00 Fahrenheit	
WATER	3 COMP WAREWASH SINK	135.00 Fahrenheit	
QUAT SANITIZER	3 COMP WAREWASH SINK	400.00 PPM	NOTE: 200 PPM IS ACCEPTABLE PER RETAIL FOOD CODE AND PER MANUFACTURER INSTRUCTION.

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 4/20/2023. 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: BRYAN ZAMORA
PIC
Signed On: April 06, 2023