

# 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

|                                                                                  |  |                                                                 |                                             |                                      |                                         |                                                                                                                                                                |  |                                     |
|----------------------------------------------------------------------------------|--|-----------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------|
| <b>Facility</b><br>FA0302634 - ARAUJO'S MEXICAN GRILL                            |  | <b>Site Address</b><br>1501 BERRYESSA RD 10, SAN JOSE, CA 95133 |                                             | <b>Inspection Date</b><br>05/19/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>86</b> </div> |  |                                     |
| <b>Program</b><br>PR0444729 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                 | <b>Owner Name</b><br>AMG BERRYESSA 108, INC |                                      | <b>Inspection Time</b><br>10:25 - 12:00 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>MARCELA MASRI                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                             | <b>Consent By</b><br>NOEMI ALDERETE  |                                         |                                                                                                                                                                |  | <b>FSC</b> EMMA ALDERETE<br>8-24-29 |

  

| 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                       |    |       |       |        |     |     | 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                           |    |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| 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                                 |    |       |       |        |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      |    |       |       |        | X   |     | S   |
| K15                            | Food obtained from approved source                                          |    |       |       |        |     |     |     |
| K16                            | Compliance with shell stock tags, condition, display                        |    |       |       |        | X   |     |     |
| K17                            | Compliance with Gulf Oyster Regulations                                     |    |       |       |        | X   |     |     |
| K18                            | Compliance with variance/ROP/HACCP Plan                                     |    |       |       |        |     |     |     |
| K19                            | Consumer advisory for raw or undercooked foods                              |    |       |       |        |     |     |     |
| K20                            | Licensed health care facilities/schools: prohibited foods not being offered |    |       |       |        |     |     |     |
| K21                            | Hot and cold water available                                                |    |       |       |        |     |     |     |
| K22                            | Sewage and wastewater properly disposed                                     |    |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      |    |       |       |        |     |     |     |

  

| 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                                 | X   | X   |
| 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               |     |     |
| 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 | X   | X   |
| 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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|                                                                           |                                   |                                                          |                                  |
|---------------------------------------------------------------------------|-----------------------------------|----------------------------------------------------------|----------------------------------|
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| Program<br>PR0444729 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>AMG BERRYESSA 108, INC                     | Inspection Time<br>10:25 - 12:00 |
| K48                                                                       | Plan review                       |                                                          |                                  |
| K49                                                                       | Permits available                 |                                                          |                                  |
| K58                                                                       | Placard properly displayed/posted |                                                          |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations: FOUND THE PICO DE GALLO AND THE SOUR CREAM AT 50F AT THE FRONT COLD HOLDING INSERT. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE; PER MANAGER, THE PICO DE GALLO AND THE SOUR CREAM HAVE BEEN HERE FOR 1.5 HRS AND WOULD LIKE TO ADD IT TO THE TIME AS A PUBLIC HEALTH CONTROL ELECTRONIC PANEL AVAILABLE.**

### Minor Violations

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: MISSING THE CHLORINE TEST STRIPS TO MEASURE 100 PPM CHLORINE CONCENTRATION AT THE 3 COMPARTMENT SINK. [CA] PROVIDE TEST STRIPS.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: FOUND A PLASTIC CUP BEING USED TO SCOOP THE CHILI POWDER IN THE WORKING CONTAINER. [CA] PROVIDE FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.**

**FOUND A PLASTIC GROCERY BAG BEING USED AS A LINER TO MAKE THE CORN TORTILLAS. [CA] USE FOOD GRADE MATERIAL PLASTIC FOR THIS PURPOSE.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: FOUND KEYS AND A WALLET STORED ON THE SLICER IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item               | Location                          | Measurement       | Comments |
|--------------------|-----------------------------------|-------------------|----------|
| CARNITAS           | WALK IN COOLER                    | 34.00 Fahrenheit  |          |
| BEANS              | HOT HOLDING                       | 157.00 Fahrenheit |          |
| CHEESE             | WALK IN COOLER                    | 34.00 Fahrenheit  |          |
| SOUR CREAM         | COLD HOLDING UNIT                 | 50.00 Fahrenheit  |          |
| SHRIMP             | WALK IN COOLER                    | 34.00 Fahrenheit  |          |
| HAM                | WALK IN FREEZER                   | -11.00 Fahrenheit |          |
| PICO DE GALLO      | COLD HOLDING UNIT                 | 50.00 Fahrenheit  |          |
| SALSA              | PASS THROUGH REFRIGERATOR         | 33.00 Fahrenheit  |          |
| HAM                | WALK IN COOLER                    | 35.00 Fahrenheit  |          |
| EGGS               | WALK IN COOLER                    | 34.00 Fahrenheit  |          |
| CHLORINE SANITIZER | 3 COMPARTMENT SINK                | 100.00 PPM        |          |
| SHRIMP             | COLD HOLDING SERVICE REFRIGERATOR | 34.00 Fahrenheit  |          |
| COOKED SHRIMP      | COOKING TEMP                      | 208.00 Fahrenheit |          |
| MEXICAN RICE       | HOT HOLDING                       | 145.00 Fahrenheit |          |

### Overall Comments:

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|                                                                                  |                                                                 |                                         |
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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 **6/2/2026**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |

Emma Alderete

**Received By:** EMMA ALDERETE  
MANAGER

**Signed On:** May 19, 2026