

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 FA0208597 - EL RESTAURANTE EL CONRRO		Site Address 301 E SANTA CLARA ST B, SAN JOSE, CA 95113		Inspection Date 07/10/2023	
Program PR0304962 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RESTAURANTE EL CONRRO		Inspection Time 10:30 - 12:45
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By ISAEI & CONRRADO (O)	FSC Jaime Betancourt 9/1/24	

Placard Color & Score
GREEN
82

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		X			N
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		
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	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		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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		

OFFICIAL INSPECTION REPORT

Facility FA0208597 - EL RESTAURANTE EL CONRRO	Site Address 301 E SANTA CLARA ST B, SAN JOSE, CA 95113	Inspection Date 07/10/2023
Program PR0304962 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RESTAURANTE EL CONRRO, INC.	Inspection Time 10:30 - 12:45
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: Major:

Measured the following foods holding between 54F - 60F in 3 door cold top/reach in at cooks line for more than 4 hours: shredded cheese, minced cheese, cooked onions, diced tomato, cooked potato, cooked rice, cooked chicken and butter.

[CA] Maintain all PHFs cold held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.

Minor:

1. Measured the following PHFs holding between 45F - 48F: pork in 3 door sliding unit near bar, pork in 3 door reach in at cash register.

2. Container of cooked beans holding at 47F in 3 door cold top at cooks line.

[CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate container of cooked beans to another refrigeration unit.

Minor Violations

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

Inspector Observations: Found container of meats cooling in 3 door reach in at cooks line fully covered by aluminum foil. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Found several flies throughout food facility. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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: Measured ambient air temperature of 3 door reach/cold top at cooks line holding at 50F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to discard of all PHFs listed above and discontinue storing PHFs in unit until repaired to maintain all PHFs cold held at or below 41F.

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

Inspector Observations: 1. Found toilet tissue stored outside of mounted dispenser in employee's restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

2. Lacking self-closing device on employee's restroom doors. [CA] Ensure restroom doors are self-closing/latching.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0208597 - EL RESTAURANTE EL CONRRO	Site Address 301 E SANTA CLARA ST B, SAN JOSE, CA 95113	Inspection Date 07/10/2023
Program PR0304962 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RESTAURANTE EL CONRRO, INC.	Inspection Time 10:30 - 12:45

Measured Observations

Item	Location	Measurement	Comments
salsa	2 door reach in	41.00 Fahrenheit	
cooked intestine	4 door reach in @ cooks line	41.00 Fahrenheit	
refried beans	warmer	200.00 Fahrenheit	
hot water	warewash/prep	120.00 Fahrenheit	
cooked chicken	3 door cold top @ cooks line	54.00 Fahrenheit	for more than 4 hours. COS-VC&D
raw beef	3 door upright	41.00 Fahrenheit	
cooked intestine	counter under ice	116.00 Fahrenheit	process of cooling
beef	stove top	207.00 Fahrenheit	
intesting	3 door upright	41.00 Fahrenheit	
minced cheese	3 door cold top @ cooks line	59.00 Fahrenheit	for more than 4 hours. COS-VC&D
lobster	2 door reach in freezer	28.00 Fahrenheit	
cooked onions	3 door cold top @ cooks line	54.00 Fahrenheit	for more than 4 hours. COS-VC&D
cooked pork	counter under ice	112.00 Fahrenheit	process of cooling
raw shrimp	4 door reach in @ cooks line	37.00 Fahrenheit	
cooked potato	3 door cold top @ cooks line	58.00 Fahrenheit	for more than 4 hours. COS-VC&D
shredded cheese	3 door cold top @ cooks line	56.00 Fahrenheit	for more than 4 hours. COS-VC&D
ambient	3 door cold top @ cooks line	50.00 Fahrenheit	COS- Operator directed to discard of all PHFs listed above and discontinue storing PHFs in unit until repaired to maintain all PHFs cold held at or below 41F. Final reading at 43F.
pork	vertical broiler	78.00 Fahrenheit	process of reheating
cooked beef	3 door sliding @ bar	41.00 Fahrenheit	
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
raw beef	4 door reach in @ cooks line	41.00 Fahrenheit	
cooked rice	3 door cold top @ cooks line	60.00 Fahrenheit	for more than 4 hours. COS-VC&D
butter	3 door cold top @ cooks line	56.00 Fahrenheit	for more than 4 hours. COS-VC&D
raw pork	3 door sliding @ bar	47.00 Fahrenheit	previously prepped
cooked pork	3 door sliding @ bar	45.00 Fahrenheit	
fish	4 door reach in @ cooks line	39.00 Fahrenheit	

Overall Comments:

Note: Operator contacted a repairman. Final reading at 43F. Once refrigeration unit is measured at 41F, facility can store PHFs in unit.

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 7/24/2023. 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: Conrado Bautista
Owner

Signed On: July 10, 2023