

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 FA0206594 - PUPUSERIA Y RESTAURANT EL AGUILA		Site Address 1609 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 06/22/2026		Placard Color & Score GREEN 81			
Program PR0304868 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESTAURANT Y PUPUSERIA		Inspection Time 14:05 - 16:00				
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JOSE ROBLES				FSC Not Available	

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X	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		X			S
K07	Proper hot and cold holding temperatures	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	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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
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	X	
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		
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 FA0206594 - PUPUSERIA Y RESTAURANT EL AGUILA		Site Address 1609 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 06/22/2026
Program PR0304868 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name RESTAURANT Y PUPUSERIA EL AGUILA INC	Inspection Time 14:05 - 16:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: MISSING PAPER TOWELS AT THE ONLY HAND WASH SINK. [CA] PROVIDE PAPER TOWELS AND SOAP AT ALL TIMES. COS

Minor Violations

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

Inspector Observations: 1. MISSING THE FOOD SAFETY CERTIFICATE AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE AND THE FOOD HANDLER'S CARDS WITHIN 2 WEEKS.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A FEW CONTAINERS WITH MASA (CORN DOUGH) STORED ON THE FLOOR IN THE WALK IN COOLER AND SOME BOXES WITH FRENCH FRIES STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND PREPACKAGED FOOD: SWEET BREAD, COOKIE CAKE, AND LARD ON DISPLAY AT THE FRONT SERVICE AREA FOR CONSUMER SELF SERVICE NOT LABELED. [CA] FOOD PREPACKAGED IN A FOOD FACILITY SHALL BEAR A LABEL THAT COMPLIES WITH THE LABELING REQUIREMENTS PRESCRIBED BY THE SHERMAN FOOD, DRUG, AND COSMETIC LAW, THE LABEL INFORMATION SHALL INCLUDE:

1. NAME OF THE FOOD

2. CONTENTS OF THE FOOD IE: OZ

3. INGREDIENTS

4. NAME AND PLACE OF BUSINESS OF THE MANUFACTURER, PACKER, OR DISTRIBUTOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE WHITE PLASTIC FLAP IN THE ICE MACHINE. [CA] CLEAN THIS PART MORE OFTEN.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE HOOD BAFFLES WITH EXCESSIVE GREASE. [CA] CLEAN THE BAFFLES MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0206594 - PUPUSERIA Y RESTAURANT EL AGUILA	Site Address 1609 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 06/22/2026
Program PR0304868 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name RESTAURANT Y PUPUSERIA EL AGUILA INC	Inspection Time 14:05 - 16:00

Measured Observations

Item	Location	Measurement	Comments
CUT TOMATO	REACH IN REFRIGERATOR	37.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	37.00 Fahrenheit	
MILK	WALK IN COOLER	37.00 Fahrenheit	
RICE	WALK IN COOLER	37.00 Fahrenheit	
HAM	REACH IN REFRIGERATOR	38.00 Fahrenheit	
CURTIDO	SLIDE DOOR REFRIGERATOR	38.00 Fahrenheit	
SOUP	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	
BEANS	HOT HOLDING	152.00 Fahrenheit	
HAMBURGER	REACH IN REFRIGERATOR	38.00 Fahrenheit	
EMPANADAS	REACH IN FREEZER	-2.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	8.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	36.00 Fahrenheit	

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 **7/6/2026**. 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: RENE JUAREZ
OWNER
Signed On: June 22, 2026