

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 FA0206909 - LOS ARCOS		Site Address 1705 TULLY RD, SAN JOSE, CA 95122	Inspection Date 01/09/2025
Program PR0302401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LUIS GONZALEZ RODRIGUE	Inspection Time 11:50 - 12:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LUIS	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/08/2025

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

Compliance of this violation has been verified on: 01/09/2025

Cited On: 01/08/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 01/09/2025

Cited On: 01/08/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

This violation found not in compliance on 01/09/2025. See details below.

Cited On: 01/08/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/09/2025

Minor Violations

Cited On: 01/09/2025

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: At time of inspection, mechanical dish machine still measured at 0 PPM chlorine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.

[SA] Continue to utilize two-compartment ware wash sink to conduct manual ware washing.

**** Note: [CA] Manual warewashing shall be accomplished where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

Cited On: 01/09/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At time of follow-up, hot water measured at 105F. Manager stated that a lot of hot water was used prior to inspection to conduct final cleaning.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Cited On: 01/08/2025

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 01/09/2025. See details below.

Measured Observations

N/A

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Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection and concurrent complaint investigation.
- Facility has corrected the following:
 - K06M - Inadequate handwash facilities: supplied or accessible;
 - Hand wash station in the kitchen and employee restrooms accessible with hand soap and paper towels readily available.
 - At time of inspection, hand soap dispensers inside the restrooms in the dining area were inoperable. Manual pump bottle hand soaps were provided.
 - ** Ensure all hand wash stations are easily accessible at all times. Warm water, hand soap, and paper towels shall be easily accessible and readily available at all times.
 - K13M - Food not in good condition/unsafe/adulterated;
 - All previously observed contaminated food has been VC&D.
 - All food appear in safe and good condition.
 - K23M - Observed rodents, insects, birds, or animals;
 - Facility has cleaned and sanitized entire facility of rodent droppings.
 - Basement storage area has been deep cleaned and organized to remove all unnecessary equipment.
 - No rodent droppings were observed.
- Facility has not corrected the following:
 - K14M - Food contact surfaces, unclean, and unsanitized.
 - See violation above.
- Facility is hereby authorized to reopen and resume operation.
 - Continue to correct all violations noted on previous inspection report.

FACILITY RE-OPENED / PERMIT REINSTATED

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 1/23/2025. 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: Luis
Owner
Signed On: January 09, 2025