

**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> FA0208285 - TANCHITOS RESTAURANT		<b>Site Address</b> 2651 SENTER RD, SAN JOSE, CA 95111		<b>Inspection Date</b> 04/19/2024	
<b>Program</b> PR0304255 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> DON CHAVEZ ENTERPRISES		<b>Inspection Time</b> 15:35 - 17:20
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MARIA GUEVARA	<b>FSC Not Available</b>		

**Placard Color & Score**  
**YELLOW**  
**68**

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		X			N
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	X						
K14 Food contact surfaces clean, sanitized					X		N
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	X	
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	X	
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	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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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: THE WALL PAPER TOWEL DISPENSER IN THE RESTROOM DOES NOT HAVE ANY PAPER TOWELS. [CA] PROVIDE PAPER TOWELS AT ALL TIMES.**

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

**Inspector Observations: REPEAT VIOLATION:**

**FOUND THE PUPUSAS FILLINGS: PORK, BEANS, CHEESE AND POTATOES AT 70F IN CONTAINERS ON THE FOOD PREPARATION TABLE. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE; OPERATOR STATES THESE HAVE BEEN TAKEN OUT FROM THE REFRIGERATOR 1 HOUR AGO. SA: RETURN THE FOOD TO THE REFRIGERATOR AND KEEP IT IN THE REFRIGERATOR AT ALL TIMES.**

**NOTE: SPOKE WITH THE OWNER, RENE, AND HE STATES THAT HE WOULD LIKE TO USE TIME AS A PUBLIC HEALTH CONTROL FROM NOW ON. AN APPLICATION FOR TPHC WILL BE EMAILED TO HIM.**

### Minor Violations

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

**Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE WITHIN 2 WEEKS.**

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

**Inspector Observations: THE RESTROOM'S HOT WATER IS AT THE HAND WASH SINK IS AT 72F. [CA] PROVIDE HOT WATER AT 100F MINIMUM.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: FOUND A LARGE OPEN BAG OF MASECA STORED ON A TABLE IN THE KITCHEN. [CA] ONCE OPENED, STORE ITS CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.**

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: FOUND FOIL BEING USED TO LINE THE SHELVES CONTAINING THE DRY FOOD IN THE KITCHEN. THE FOIL IS CRUMBLING. [CA] DO NOT LINE THE SHELVES WITH FOIL PAPER. MAY USE DURABLE WASHABLE TRAYS TO STORE THE DRY FOOD.**

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: USING A PLASTIC BOWL TO SCOOP THE SALSA AND SPICES IN THE KITCHEN. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.**

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

**Inspector Observations: THE VENTILATION SYSTEM FOR THE RESTROOM IS NOT WORKING. [CA] REPAIR THE VENTILATION SYSTEM.**

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

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**Inspector Observations: FOUND A PURSE STORED ON TOP OF A FOOD CONTAINER AS WELL AS ON A SHELF CONTAINING FOOD ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
CHEESE	COUNTER	70.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEANS	COUNTER	70.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
RICE	WALK IN COOLER	40.00 Fahrenheit	
MASHED POTATO	COUNTER	70.00 Fahrenheit	
RICE	HOT HOLDING	137.00 Fahrenheit	
SALSA	WALK IN COOLER	39.00 Fahrenheit	
CHICKEN	COOKING TEMP	200.00 Fahrenheit	
PORK	COUNTER	70.00 Fahrenheit	
CHICKEN SOUP	REHEATING	166.00 Fahrenheit	
MILK	WALK IN COOLER	40.00 Fahrenheit	

## Overall Comments:

**DISCUSSED WARE WASHING WITH OPERATOR.**

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 **5/3/2024**. 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 CHAVEZ  
OWNER

**Signed On:** April 19, 2024