

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 FA0208747 - EL FAROLITO #7		Site Address 3140 SENTER RD, SAN JOSE, CA 95111		Inspection Date 07/22/2025		Placard Color & Score GREEN 65		
Program PR0302666 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAQUERIAS EL FAROLITO IN		Inspection Time 15:30 - 17:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By SARA DE JESUS				FSC GUADALUPE JUAREZ 8-10-26

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						S
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	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	X	
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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	X	
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

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

Inspector Observations: *FOUND THE CEVICHE AT 58F, THE CHEESE AT 58F, THE SHRIMP AT 58F, THE SOUR CREAM AT 58 AND THE TOMATO AT 58F STORED IN THE SERVICE REFRIGERATOR. THE CEVICHE WAS STORED IN THIS REFRIGERATOR OVER NIGHT. SEE VC&D. THE REST OF THE FOOD WAS STORED IN THIS REFRIGERATOR FOR A COUPLE OF HOURS, PER OPERATOR. THE REST OF THE FOOD WAS RELOCATED TO A WORKING REFRIGERATOR.*

Minor Violations

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

Inspector Observations: *FOUND THE FOOD HANDLERS' CARDS HAVE EXPIRED. [CA] PROVIDE CURRENT FOOD HANDELRS' CARDS.*

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

Inspector Observations: *FOUND A TRAY WITH CARNE ASADA BEING COOLED COVERED IN SERAN PLASTIC WRAP. [CA] UNCOVER FOOD WHILE COOLING. COS.*

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

Inspector Observations: *OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *FOUND CHICKEN BEING THAWED IN STANDING WATER AT THE FOOD PREPARATION SINK. [CA] FROZEN POTENTIALLY HAZARDOUS FOOD SHALL ONLY BE THAWED IN ONE OF THE FOLLOWING WAYS: 1) UNDER REFRIGERATION THAT MAINTAINS THE FOOD TEMPERATURE AT 41°F OR BELOW, 2) COMPLETELY SUBMERGED UNDER POTABLE RUNNING WATER FOR A PERIOD NOT TO EXCEED TWO HOURS AT A WATER TEMPERATURE OF 70°F OR BELOW, AND WITH SUFFICIENT WATER VELOCITY TO AGITATE AND FLUSH OFF LOOSE PARTICLES INTO THE SINK DRAIN, 3) IN A MICROWAVE OVEN, IF IMMEDIATELY FOLLOWED BY IMMEDIATE PREPARATION, 4) AS A PART OF A COOKING PROCESS.*

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 RAW SHRIMP STORED ON A SHELF ABOVE A POT OF COOKED MENUDO IN THE WALK IN COOLER. [CA] STORE RAW FOOD OF ANIMAL ORIGIN BELOW COOKED OR READY TO EAT FOOD.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *FOUND A BOX WITH JALAPENOS STORED ON THE FLOOR NEAR THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.*

FOUND CLEAN POTS STORED ON THE FLOOR IN THE DRY STORAGE ROOM. [CA] STORE CLEAN POTS 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: *FOUND THE SHELVES IN THE WALK IN COOLER WITH GREASE AND FOOD DEBRIS. [CA] CLEAN THE SHELVES MORE OFTEN.*

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

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Inspector Observations: THE SERVICE REFRIGERATOR NEAR THE COOKING AREA IS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE REFRIGERATOR SO THAT IT CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. DO NOT USE THE REFRIGERATOR UNTIL IT GETS REPAIRED.

**Follow-up By
07/24/2025**

FOUND THE CUTTING BOARD BELOW THE FOOD PREPARATION TABLE IN THE KITCHEN, TO HAVE MOLD LIKE SUBSTANCE THAT MAY NOT BE EFFECTIVELY CLEANED.[CA] SURFACES OF EQUIPMENT SUCH AS CUTTING BLOCKS AND CUTTING BOARDS THAT ARE STAINED BY MOLD, SCRATCHED AND SCORED SO THAT THEY CAN NO LONGER BE EFFECTIVELY BE CLEANED AND SANITIZED SHALL BE RESURFACED OR REPLACED.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION AREA IN THE BACK. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: FOUND THE LIDS OF THE DUMPSTER OPEN. [CA] CLOSE THE LIDS

FOUND CARDBOARD BOXES ON THE BACK OF THE BUILDING. [CA] STORE CARDBOARD IN THE DUMPSTER.

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 THE FRONT DOOR OPEN. [CA] CLOSE ALL DOORS TO PREVENT RODENTS AND INSECTS FROM COMING INSIDE THE FACILITY.

FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND THE WALLS IN THE WALK IN COOLER WITH FOOD DEBRIS AND MOLD. [CA] CLEAN THE WALLS.

FOUND THE SCREEN WINDOW NEAR THE WATER HEATER IS TORN. [CA] REPLACE THE SCREEN.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
MEAT	WALK IN COOLER	40.00 Fahrenheit	
BEANS	HOT HOLDING	140.00 Fahrenheit	
BEANS	WALK IN COOLER	40.00 Fahrenheit	
TOMATO	SERVICE REFRIGERATOR	58.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	58.00 Fahrenheit	
CEVICHE	SERVICE REFRIGERATOR BY COOKING RANGE	58.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	
GUACAMOL	WALK IN COOLER	40.00 Fahrenheit	
SHRIMP	WALK IN COOLER	39.00 Fahrenheit	
CHILE RELLENO	SERVICE REFRIGERATOR	41.00 Fahrenheit	

Overall Comments:

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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 **8/5/2025**. 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: SARA DE JESUS
MANAGER

Signed On: July 22, 2025