

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 FA0206927 - EL BUEN GUSTO TAQUERIA #2		Site Address 1710 BERRYESSA RD 105, SAN JOSE, CA 95131		Inspection Date 02/03/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 58 </div>		
Program PR0304041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL BUEN GUSTO CORPORA		Inspection Time 08:00 - 10:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By MARISELA LAUREANO				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				
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	X	X
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented	X	
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	X	
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 A BOTTLE WITH GARLIC WITH THE LABEL "KEEP REFRIGERATED" AT 67F ON THE COUNTER OVERNIGHT. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D.

Minor Violations

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

Inspector Observations: FOUND EXPIRED FOOD SAFETY CERTIFICATE FOR MANAGERS AND FOOD HANDLER'S FOR FOOD WORKERS. [CA] PROVIDE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND A BOTTLE OF ALCOHOL AND A TRAY INSIDE THE HAND WASH SINK IN THE KITCHEN. FOUND THE PAPER TOWELS STUCK IN THE WALL DISPENSER. [CA] KEEP THE HAND WASH SINK UNOBSTRUCTED AT ALL TIMES. ENSURE THE PAPER TOWEL CAN BE DISPENSED FROM THE WALL DISPENSER AT ALL TIMES. COS

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: FOUND THE CONSUMER WARNING ON THE MENU, HOWEVER, IT IS NOT REFERENCING WHICH FOODS ARE RAW. [CA] REFERENCE WHICH FOODS ARE RAW.

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

Inspector Observations: FOUND NUMEROUS FRUIT FLIES IN THE BACK OF THE KITCHEN BY THE WATER HEATER. [CA] ENSURE THE FACILITY DOES NOT HAVE ANY FRUIT FLIES.

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

Inspector Observations: FOUND BEEF BEING THAWED AT ROOM TEMPERATURE 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.

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

Inspector Observations: FOUND A BUCKET WITH POWDERED DETERGENT STORED NEAR THE FOOD CONTAINERS IN THE KITCHEN. [CA] STORE CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. LABEL THE CONTAINER.

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

Inspector Observations: FOUND SEVERAL CONTAINERS WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: FOUND THE SINGLE USE PLASTIC SPOON AND FORKS STORED ON THE SELF SERVICE TABLE WITH THE EATING PART SUBJECT TO OVERHEAD CONTAMINATION. [CA] PROVIDE THE SPOONS AND FORKS WITH THE EATING PART DOWN.

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

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

FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS AND SURROUNDING AREAS IN THE WALK IN COOLER. [CA] CLEAN THESE PARTS 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

Inspector Observations: FOUND WHITE PLASTIC TRASH BAGS BEING USED TO COVER THE PAN DULCE. [CA] DO NOT USE TRASH BAGS TO COVER FOOD. USED FOOD GRADE BAGS ONLY.

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: FOUND A STAINLESS STEEL BOWL BEING USED AS A SCOOP FOR THE ICE IN THE ICE MACHINE. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE SCOOP OUTSIDE THE ICE MACHINE.

FOUND A CO2 TANK NOT FASTENED TO A RIGID STRUCTURE AT THE SEAFOOD BAR. [CA] FASTEN CO2 TANK. COS

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

Inspector Observations: FOUND THE LIGHT ABOVE THE MOP SINK NOT WORKING. [CA] PROVIDE WORKING LIGHTS.

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

Inspector Observations: THE RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

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 A BAG WITH COINS AND A VASELINE BOTTLE STORED ON THE FOOD PREPARATION TABLE IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE/CORRODED WALLS IN THE WALK IN COOLER. [CA] REMOVE THE MOLD/CORROSION.

FOUND SPIDER WEBS ON THE CEILING AND WALLS IN THE WATER HEATER AREA. [CA] REMOVE THE SPIDER WEBS.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
BEANS	HOT HOLDING	160.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	3.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CRAB	SERVICE REFRIGERATOR	39.00 Fahrenheit	
CHICHARRON	HOT HOLDING	140.00 Fahrenheit	
CHEESE	WALK IN COOLER	35.00 Fahrenheit	
RICE	REACH IN REFRIGERATOR	35.00 Fahrenheit	
OCTOPUS	REACH IN FREEZER	8.00 Fahrenheit	
MEAT	REACH IN REFRIGERATOR	31.00 Fahrenheit	
GARLIC	NEAR THE STOVE	67.00 Fahrenheit	
BEANS	REHEATING	184.00 Fahrenheit	
PICO DE GALLO	REACH IN REFRIGERATOR	33.00 Fahrenheit	
BASS	SERVICE REFRIGERATOR	35.00 Fahrenheit	
CEVICHE	SERVICE REFRIGERATOR	38.00 Fahrenheit	
HAM	SANDWICH REFRIGERATOR	40.00 Fahrenheit	
EGGS	WALK IN COOLER	36.00 Fahrenheit	
CHICKEN	COOKING TEMP	188.00 Fahrenheit	
SALSA	REACH IN REFRIGERATOR	32.00 Fahrenheit	
BEEF	WALK IN COOLER	36.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	8.00 Fahrenheit	
MENUDO	WALK IN COOLER	35.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	32.00 Fahrenheit	
FLAN	REACH IN REFRIGERATOR	38.00 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 **2/17/2025**. 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

Marisela L

Received By: MARISELA LAUREANO
PIC
Signed On: February 03, 2025