

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 FA0206652 - EL RANCHO DE LAS CERVEZAS		Site Address 163 W ALMA AV, SAN JOSE, CA 95110		Inspection Date 06/07/2019	
Program PR0305075 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GALLON ENTERTAINMENT		Inspection Time 13:00 - 14:40
Inspected By JOSEPH SCOTT	Inspection Type ROUTINE INSPECTION		Consent By EDIHT SARMIENTO	FSC Not Available	

Placard Color & Score
GREEN
71

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
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				N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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							
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							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available			X	X			
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICE	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		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		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: KITCHEN HAND WASH SINK -NO WATER SUPPLY/WATER TURNED OFF TO THIS SINK. SINK HARD TO REACH DUE TO LOCATION. SINK BASIN COVERED WITH ITEMS/BOARD

[CA] All food facilities shall provide an operable handwashing station.

[COS] HOT WATER RESTORED. OBSTACLES REMOVED FROM BASIN AND TRAFFIC AREA TO THE HAND WASH SINK.

RECOMMENDATION : ADJUST ALL REFRIGERATION/FREEZERS UNITS TO CREATE MORE AREA SPACE TO THE HAND SINK DUE TO THE LOCATION IN THE CORNER.

Follow-up By
06/07/2019

Minor Violations

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

Inspector Observations: NO FOOD SAFETY CERTIFICATE

[CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times.

NO EMPLOYEE FOOD HANDLER CARDS

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: EMPLOYEE USED THE 3 COMPARTMENT SINK FOR HANDWASHING

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

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

Inspector Observations: HAND WASH SINK ONLY COLD WATER AVAILABLE [CA] PROVIDE HOT WATER AT MINIMUM 100F

[COS]

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: RAW MEAT STORED ON THE PREP TABLE NEXT TO LETTUCE [CA] KEEP SEPARATE TO PREVENT CROSS CONTAMINATION.

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

Inspector Observations: GREASE BUILD UP ON THE COOK LINE FILTERS [CA] KEEP EXHAUST HOOD FILTERS CLEAN ROUTINELY

REFRIGERATION UNITS/SINK BASINS/SINK FAUCETS HAVE PARTICLE BUILD UP [CA] KEEP ALL EQUIPMENT IN A CLEAN CONDITION.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: THERMOMETERS MISSING IN PREP REFRIGERATION [CA] PROVIDE AND MAINTAIN.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: LEAK AT THE 3 COMPARTMENT SINK FAUCET [CA] REPAIR

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: REAR DOOR OPEN INTO HE KITCHEN DURING FOOD PREP [CA] KEEP CLOSED. STORAGE AREAS UNORGANIZED [CA] ORGANIZE/REDUCE CLUTTER AND UNUSED ITEMS/EQUIPMENT. PERSONAL DRINKS NEAR FOOD/FOOD PREP [CA] RELOCATE TO AREAS AWAY FROM FOOD OR FOOD EQUIPMENT. USE APPROVED DRINK CONTAINERS.

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

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**Inspector Observations: PARTICLE BUILD/DUST UP ON CEILINGS/FLOORS [CA] ROUTINELY CLEAN ALL WALLS/FLOORS/CEILINGS.
FLOORING/COVE BASE DAMAGE OBSERVED [CA] REPAIR USING APPROVED MATERIALS AND METHODS.**

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
MEAT	PREP REFRIGERATOR	34.00 Fahrenheit	
HOT WATER	HAND WASH SINK FAUCET	0.00 Fahrenheit	NO WATER SUPPLY
HOT WATER	3 COMPARTMENT SINK FAUCET	120.00 Fahrenheit	
BUTTER	2 DOOR REACH IN REFRIGERATOR	35.00 Fahrenheit	

Overall Comments:

PLASTIC STRAW RESTRICTION HAND OUT GIVEN TO THE 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 **6/21/2019**. 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: EDIHT SARMIENTO
CHEF

Signed On: June 07, 2019