

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 FA0207267 - EL PIRRIN RESTAURANT		Site Address 1900 E SAN ANTONIO ST, SAN JOSE, CA 95116	Inspection Date 08/14/2025
Program PR0300995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EL PIRRIN, INC.	Inspection Time 12:50 - 14:20
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By RENE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/14/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the 2-door upright refrigerator: measured internal temperature of multiple PHFs (meats, chilis, other items stored closer to the door) to be 45 - 47F. PIC stated employees had been constantly opening doors to take food in and out.

Notes: Ambient temperature of unit read 39F. Multiple other PHFs, mostly stored toward the back of the unit, measured 41F.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above, even during busy prep times.

[SA] PIC moved some items to the adjacent upright freezer, and placed bags of ice inside the 2-door refrigerator to help regulate temperature of unit.

Measured Observations

Item	Location	Measurement	Comments
SHORT RIB, CHILIS, SAUCES	UPRIGHT GLASS DOOR REFRIGERATOR	45.00 Fahrenheit	45 - 47F
CHICKEN BROTH	ICE BATH, COOLING	90.00 Fahrenheit	
SAUCE	UPRIGHT GLASS DOOR REFRIGERATOR, BACK SECTION	41.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 8/11/25 routine inspection.

Major violations from the 8/11/25 inspection:

1. Food temperatures: Observed food temperature violation in the 2-door upright unit.

Specialist discussed preventing the need for constant opening of the door by leaving smaller portions of food out in ice baths so that employees don't have to keep taking out the larger containers of food from the refrigerator (this would be a temporary alternative until the facility purchases a new refrigerator and/or reduces the menu).

2. Observed shellstock tag was available for the current batch of oysters and was stored in the oyster container.

Observed chicken broth measuring 90F in a plastic container in a thick layer cooling in ice bath; PIC stated this broth was not intended to be placed in a walk-in, and was going to be used immediately. Use METAL containers for foods that are actively cooling. Cool in thin layers or use active methods like an ice wand.

From the 8/14/25 report: 30 DAY NOTICE ISSUED - Facility is to limit/reduce menu or add a new refrigeration unit capable of maintaining cold holding potentially hazardous foods at 41F or below.

Failure to comply with the 30-day notice may result in enforcement action, including additional billable follow-ups (\$298/hr during business hours) and/or office hearings for repeat violations.

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Due to lack of major violations, the yellow placard was replaced with a green placard.

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 **8/28/2025**. 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: Rene Toscano
Manager
Signed On: August 14, 2025