

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 FA0211096 - ROSARIO'S TACOS		Site Address 889 S ALMADEN AV, SAN JOSE, CA 95110		Inspection Date 05/01/2025		Placard Color & Score GREEN 89		
Program PR0302425 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JOE ENRIQUEZ		Inspection Time 11:45 - 13:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By JOE ENRIQUEZ JR				FSC Joe Enriquez Jr 03/08/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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			
K07	Proper hot and cold holding temperatures	X						
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						
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		
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	X	
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Restroom hand wash station is lacking hand soap.

[CA] Ensure all hand wash stations are stocked with hand soap at all times.

[COS] Operator provided hand soap.

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

Inspector Observations: Tomatillo salsa cooling in 2 door upright cooler measured at 70F, observed with lid on container.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel)**
- 5) Adding ice as an ingredient**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: No cold water available at preparation sink. Cold water handle appears to be broken.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking chlorine sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the applicable sanitization method used during manual warewashing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
chicken	steam table	141.00 Fahrenheit	
shredded mozzarella cheese	2 door upright cooler	39.00 Fahrenheit	IR
pastor	2 door display cooler	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
ambient	2 door prep cooler	37.00 Fahrenheit	
raw chicken	upright freezer	4.00 Fahrenheit	IR
refried beans	2 door display cooler	40.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	
tomatillo salsa	2 door upright cooler	70.00 Fahrenheit	improper cooling
refried beans	steam table	136.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
birria	2 door display cooler	41.00 Fahrenheit	
rice	steam table	139.00 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 **5/15/2025**. 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: Perla Perez
micro kitchens manager

Signed On: May 01, 2025