

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 FA0255235 - EL JARDIN		Site Address 368 SANTANA ROW 1070, SAN JOSE, CA 95128		Inspection Date 12/04/2024		Placard Color & Score GREEN 93		
Program PR0372693 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RESMEX PARTNERS LLC		Inspection Time 15:30 - 16:45			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By YERIKA MUNOZ				FSC MAURICIO RANGEL 3/7/2028SZ

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						
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			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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		
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0255235 - EL JARDIN	Site Address 368 SANTANA ROW 1070, SAN JOSE, CA 95128	Inspection Date 12/04/2024
Program PR0372693 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name RESMEX PARTNERS LLC	Inspection Time 15:30 - 16:45
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

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

Inspector Observations: Ice in the ice bath tub was on the bottom and food above the ice is at 45F.

[CA] Ice in the ice bath shall reach to the top of the container with food to maintain temperature at 41F and below.

[COS] Employee added more ice to the ice bath.

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

Inspector Observations: Nozzle holders in the bar area has build up of debris.

[CA] Clean nozzle holders everyday to prevent build up.

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: Water in high temperature dishwasher reaches 155 °F but not reaching 160°F.

[CA] Water in the rinse cycle must be at or above 171°F for 30 seconds in the high temperature dishwasher.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HANDWASHING	100.00 Fahrenheit	
WATER	HIGH HEAT DISHWASHER	155.00 Fahrenheit	
FRIES	FREEZER	10.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
MOLE	ICE BATH	45.00 Fahrenheit	
BEEF	COOKING	165.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
SANITIZER	BUCKET	200.00 PPM	
CORN	HOT HOLDING	160.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
GUCAMOLE	WALK IN COOLER	40.00 Fahrenheit	
SANITIZER	DISHWAHER	200.00 PPM	
CHICKEN	HOT HOLDING	160.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	

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 **12/18/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0255235 - EL JARDIN	Site Address 368 SANTANA ROW 1070, SAN JOSE, CA 95128	Inspection Date 12/04/2024
Program PR0372693 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name RESMEX PARTNERS LLC	Inspection Time 15:30 - 16:45

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: YERIKA MUNOZ
PIC
Signed On: December 04, 2024