

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 FA0201696 - ESTRELLITA RESTAURANT		Site Address 971 N SAN ANTONIO RD, LOS ALTOS, CA 94022		Inspection Date 01/09/2025		Placard Color & Score GREEN 80		
Program PR0300991 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CARLOS CORLAY		Inspection Time 12:40 - 14:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ADRIANA				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						
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				
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		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		
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Black beans in the walk-in cooler was measured at 46-54 degrees Fahrenheit. Observed lid covering container and depth of the black beans were about 6 inches in height. Per employee, the black beans were cooked yesterday.

[Corrective Action] 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.**
- [Suitable Alternative] The black beans were voluntarily discarded.**

Minor Violations

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

Inspector Observations:

Facility lacks Food Safety Certificate.

[Corrective Action] Obtain the Food Safety Certificate.

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

Inspector Observations:

Lack of handwash soap at the handwash sink in the kitchen. Dish soap was available nearby.

[Corrective Action] Ensure handwash soap is available at all times.

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

Inspector Observations:

Heavy grease accumulation on the sides of the cooking equipments in the kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

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:

1. Observed leak at the drain pipe at the handwash sink in the kitchen.

[Corrective Action] Repair to stop the leak.

2. Observed a catch basin next to the grease trap. Water leak from the drain board or the pipe connected to the grease trap.

[Corrective Action] Repair to stop the leak.

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:

Observed broken freezer unit in the kitchen.

[Corrective Action] Remove unused equipment from the permise.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
milk, meat	walk-in cooler	40.00 Fahrenheit	
ambient air	single door upright display cooler	35.00 Fahrenheit	
rice	steam table	140.00 Fahrenheit	
re-fried beans	walk-in cooler	100.00 Fahrenheit	finished cooking at 12:00 PM
black beans	walk-in cooler	46.00 Fahrenheit	46F-54F
chicken	steam table	155.00 Fahrenheit	
meat, cheese	2 door prep cooler	36.00 Fahrenheit	
shrimp, fish, milk	2 door upright cooler	42.00 Fahrenheit	
hot water	2 compartment sink	136.00 Fahrenheit	

Overall Comments:

Facility does not have a 3 compartment sink.

There are no exhaust fans in the restrooms.

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 **1/23/2025**. 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: Adriana Reyna
Manager

Signed On: January 09, 2025