

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 FA0208285 - TANCHITOS RESTAURANT		Site Address 2651 SENTER RD, SAN JOSE, CA 95111		Inspection Date 11/02/2022	
Program PR0304255 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DON CHAVEZ ENTERPRISES		Inspection Time 13:10 - 14:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By RENE C.	FSC Not Available	

Placard Color & Score
YELLOW
69

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		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	X	X
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		
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		X
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

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

Inspector Observations: Only hand wash station within kitchen area was blocked with utensils and plastic container at the time.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC moved items from hand wash station and is now accessible.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot/warm water within the facility was measured at 67°F at the time of inspection. Per PIC, they have been having issues with the hot water within the facility.

[CA] Ensure hot water heater is operable and maintained in good repair at all times.

[COS] PIC turned on the water heater and water at reached a minimum of 105°F and rising. A follow up will be conducted to verify minimum temperatures are being met.

Follow-up By
11/07/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One adult cockroaches seen in behind the prep table at the time of inspection. Owner showed specialist most recent pest control report dated (10/19/22). Facility has an active pest control coming to facility to get serviced.

[CA] The premises of each food facility shall be kept free of vermin. Clean and sanitize area.

[SA] Employee killed adult cockroach at the time of inspection. A follow up inspection will be conducted on (11/7/22) and no evidence of vermin shall be seen at the time or facility will be subject to closure.

Follow-up By
11/07/2022

Minor Violations

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

Inspector Observations: Owner is unable to provide a current food manger certification and food handler cards.

[CA] Obtain a food manger certification within 60-days and food handler cards within 30-days.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Sanitizer (Chlorine) within sanitizer bucket was measured at 200PPM at the time of inspection.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] PIC adjusted solution within sanitizer bucket; re-measured at 100PPM.

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

Inspector Observations: 1. Damaged walls behind the ice machine and walls behind the prep table have sheetrock (New). Per Owner he will be installing FRP to the area where the sheetrock was added.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

2. Damaged ceiling tiles on top of the ice machine area.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Rice	Hot holding	148.00 Fahrenheit	
Warm water	Restroom	67.00 Fahrenheit	Adjust to 100°F minimum.
Sanitizer (Chlorine)	Sanitizer bucket	200.00 PPM	Adjust to 100PPM. COS.
Hot water	3-Compartment	67.00 Fahrenheit	Adjust to 120°F minimum.
Beans	Hot holding	149.00 Fahrenheit	
Warm water	Hand wash	67.00 Fahrenheit	Adjust to 100°F minimum.
Cheese	Prep table	40.00 Fahrenheit	
Shelled eggs	Prep table	40.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Chicken soup	Cook line	183.00 Fahrenheit	Re-heated for service.
Raw steak	Under counter refrigeration	39.00 Fahrenheit	
Milk	Walk in	39.00 Fahrenheit	
Cut tomatoes	Prep table	39.00 Fahrenheit	
Shelled eggs	Walk in	39.00 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 **11/16/2022**. 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 C.
Owner

Signed On: November 02, 2022