

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 FA0208597 - EL CAMARON LOCO BY METRO BALDERAS		Site Address 301 E SANTA CLARA ST B, SAN JOSE, CA 95113		Inspection Date 05/25/2022	
Program PR0304962 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RESTAURANTE EL CONRRO		Inspection Time 13:40 - 14:40
Inspected By FRANK LEONG		Inspection Type FOLLOW-UP INSPECTION		Consent By CONRRADO BAUTISTA SANTOS	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/10/2022

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

Compliance of this violation has been verified on: 05/25/2022

Cited On: 05/10/2022

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

Compliance of this violation has been verified on: 05/25/2022

Minor Violations

Cited On: 05/25/2022

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: By the front counter, at the 2 door prep unit for salsa, measured ambient air temperature at 49F. In the kitchen area, at the 3 door prep unit, measured ambient air temperature at 60F. [CA] Provide repairs for refrigeration and ensure units are able to maintain potentially hazardous foods at 41F or below.

Cited On: 05/10/2022

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

Compliance of this violation has been verified on: 05/25/2022

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to lack of hot water in the facility. Facility currently undergoing change of ownership.

The following violations have been corrected:

K06M - Inadequate handwash facilities

- Observed all handwash stations are provided with hand soap and paper towels.

K21M - Lack of hot water

- Measured hot water at all 3 compartment, prep, and mop sinks at 120F. Measured warm water at handwash stations at 100F.

K45 - Inadequate floors, walls, and ceilings

- Observed quarry tile cove base installed in the prep area, and walls/ceiling in the kitchen area have been properly repaired.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: RESTAURANTE EL CONRRO, INC.

NEW OWNER: RESTAURANTE EL CONRRO, INC.

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The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,227.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/2022 - 05/31/2023 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 05/25/2022*

**Permit condition: n/a*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **6/8/2022**. 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: CONRRADO BAUTISTA SANTOS
OWNER
Signed On: May 25, 2022