

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 FA0205262 - CHAPARRAL SUPERMARKET-TAQUERIA		Site Address 1001 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 07/22/2026
Program PR0412669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CARRAZAMA, GUILLERMO	Inspection Time 11:25 - 12:25
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JOSE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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 lacks testing materials for their choice of sanitizer, chlorine.

[CA] Testing materials for sanitizer must be available.

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:

The three compartment sink is in disrepair and has black tap in the sanitize basin.

[CA] Maintain the sinks and equipment in good repair.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

The staff restroom lacks adequate ventilation.

[CA] Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacks a probe thermometer.

[CA] An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The staff restroom lacks a self closing device.

[CA] Toilet rooms shall be self closing.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

OFFICIAL INSPECTION REPORT

Facility FA0205262 - CHAPARRAL SUPERMARKET-TAQUERIA	Site Address 1001 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 07/22/2026
Program PR0412669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CARRAZAMA, GUILLERMO	Inspection Time 11:25 - 12:25

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Chaparral Taqueria

NEW OWNER: Chaparral Supermarket, Inc

The applicant has completed the facility evaluation 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 \$2,281.00 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: 08/01/26 - 07/31/27 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 07/22/2026*

**Permit condition: none*

**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 **8/5/2026**. 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: Jose Ventura
Directorjo

Signed On: July 22, 2026