

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 FA0207256 - ADELITA'S TAQUERIA & RESTAURANT		Site Address 1896 CURTNER AV, SAN JOSE, CA 95124		Inspection Date 06/04/2025	
Program PR0305732 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MORALES, F		Inspection Time 10:25 - 12:25
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By NORA (M)	FSC Not Available	

Placard Color & Score
GREEN
74

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						S
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			N
K07 Proper hot and cold holding temperatures		X		X			N
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						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	X	
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Major: Measured container of salsa holding at 51F in 2 door cold top near front service line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another refrigeration unit.

Minor:

1. Measured salsa holding between 44F - 48F in the following locations: 2 door cold top, 3 door reach in, walk-in-cooler and 2 door reach in.
2. Measured the following PHFs holding between 45F - 47F in walk-in-cooler: sliced pork, black beans and brown beans.
3. Measured container of sliced cheese holding at 44F in 2 door cold top.
Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: 1. Lacking food safety manager certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Found several expired food handlers card. [CA] Renew food handlers card.

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

Inspector Observations: Found paper towel stored outside of mounted dispenser at bar station. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Lacking consumer advisory on menu for cerviche service on site. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water at 1-compartment sink at bar area reaching 118F and then fluctuating down to 95F. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

Note: Warewash sink at bar area measured hot water greater than 120F.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Found several bottles of alcohol near warewash sink bin without proper closing lid. [CA] Ensure all bottled beverages are fully capped to prevent accidental contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found plate used to scoop rice from pot of rice on stove top. [CA] When scooping food items, use utensils that provides a handle.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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**Inspector Observations: Found several soiled wiping cloths sitting on cutting boards throughout prep area. [CA]
Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
cheese slices	2 door cold top	44.00 Fahrenheit	diligent prep
refried beans	hot inserts (front)	168.00 Fahrenheit	
raw shrimp	1 door reach in	40.00 Fahrenheit	
raw pork	2 door under drawer	41.00 Fahrenheit	
salsa	2 door cold top	45.00 Fahrenheit	
fish	2 door reach in	41.00 Fahrenheit	
salsa	2 door cold top	45.00 Fahrenheit	
rice	stove top	135.00 Fahrenheit	
hot water	1-comp (bar)	118.00 Fahrenheit	fluctuating between 95F - 118F.
beverages	3 door reach in (bar)	39.00 Fahrenheit	
chlorine	warewash (back)	100.00 PPM	
rice	hot inserts (front)	146.00 Fahrenheit	
salsa	walk-in	48.00 Fahrenheit	
shell eggs	counter	63.00 Fahrenheit	diligent prep
salsa	3 door reach in	44.00 Fahrenheit	
brown beans	walk-in	47.00 Fahrenheit	
refried beans	walk-in	41.00 Fahrenheit	
beans	hot inserts (front)	136.00 Fahrenheit	
tamales	walk-in-freezer	3.50 Fahrenheit	
flan	2 door reach in (server station)	39.00 Fahrenheit	
warm water	handsink (1-comp Bar, 1-comp - server station, prep & 2RR)	100.00 Fahrenheit	
pork	hot inserts (middle)	157.00 Fahrenheit	
sliced pork	walk-in	45.00 Fahrenheit	
raw chicken	walk-in	41.00 Fahrenheit	
ambient	(2x) 3 door reach in freezer (bar)	1.60 Fahrenheit	between 1.6F - 2.3F, cups
sliced tomato	2 door cold top	38.00 Fahrenheit	
raw pork	prep table	46.00 Fahrenheit	diligent prep
raw shrimp	2 door reach in	40.00 Fahrenheit	
pork	grill	146.00 Fahrenheit	process of cooking
salsa	1 door cold top (server station)	51.00 Fahrenheit	
shredded chicken	hot inserts (middle)	172.00 Fahrenheit	
hot water	high temp dish machine (bar)	160.80 Fahrenheit	
black beans	walk-in	46.00 Fahrenheit	
pork	hot inserts (front)	162.00 Fahrenheit	
cooked shrimp	walk-in	40.00 Fahrenheit	
hot water	(2x) warewash - Back & Bar/2-comp/(3x) 1-comp/mop sink	120.00 Fahrenheit	
ice cream	2 door reach in freezer	4.90 Fahrenheit	

Overall Comments:

Note: Dish machine in back currently not in use. Prior to use, ensure chlorine concentration reaches 50ppm.

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 **6/18/2025**. 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.

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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: Nora Rico
Manager

Signed On: June 04, 2025