

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 FA0302634 - ARAUJO'S MEXICAN GRILL		Site Address 1501 BERRYESSA RD 10, SAN JOSE, CA 95133		Inspection Date 07/21/2025	
Program PR0444729 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AMG BERRYESSA 108, INC		Inspection Time 10:50 - 14:00
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By NAOMI	FSC Nathan Casper 10/24/2027		

Placard Color & Score

YELLOW
71

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K06	Adequate handwash facilities supplied, accessible	X									
K07	Proper hot and cold holding temperatures		X					X			
K08	Time as a public health control; procedures & records	X									
K09	Proper cooling methods			X							
K10	Proper cooking time & temperatures	X									S
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					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										
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									X	
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										
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:

Multiple PHF's measured less than 135F in the front hot holding electric unit:

- Refried beans measured 110F
- Rice measured 112F
- Cooked peppers measured 94F
- Chicken and bell pepper measured 97F

***Per the manager, all food in the hot-holding unit had been cooked less than 4 hours prior.**

[CA] PHF's intended for hot holding shall be held at or above 135F.

[COS] PHF's were reheated to 165F.

Note: Hot holding equipment must be capable of holding food at or above 135F.

Minor Violation:

1. Multiple PHF's measured greater than 41F in the front facing pass through refrigerator:

- Pico de gallo measured 48F
- Cut tomatoes measured 46F
- White sauce measured 44F

*** Per the manager, food was placed into the pass through refrigerator less than 4 hours prior.**

2. Sliced tomatoes measured 48F and pico de gallo measured 45F in front cold holding unit inserts. Per the manager, tomatoes had been sliced less than 4 hours prior.

[CA] PHF intended for cold holding shall be held at or below 41F.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Table mounted can opener blade observed to have large amounts of accumulated black/brown food buildup.

[CA] Food contact surfaces shall be maintained clean.

[COS] Manager cleaned and sanitized can opener via wash/rinse/sanitize in the 3 compartment sink.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Chicken measured 50F in front cold holding insert in a layer greater than 6 inches deep. Per the manager, chicken was cooked 3 hours prior and is currently cooling.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

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

Follow-up By
07/22/2025

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Inspector Observations:

One of the hand sinks in the kitchen area could not provide cold water via the designated handle. Hot water measured greater than 120F.

Note: Alternative usable hand sinks nearby.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

[COS] Manager adjusted valve underneath sink, thus allowing sink to output cold water in addition to hot.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

10+ flies observed in kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

1. Tortillas observed to be stored in a plastic to-go bag.

[CA] Discontinue the use of to-go bags to store food.

2. Open bags of food observed to be tied/twisted shut.

[CA] Food shall be stored in a rigid container with a tight fitting lid.

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:

1. Ice scoop handle observed to be stored on top of ice machine.

[CA] Handle to ice scoop shall be stored in a location that precludes possible contamination.

2. Scoop handle in bulk food bin observed to be stored directly in contact with food.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
rice	walk-in refrigerator	41.00 Fahrenheit	
frozen shrimp	upright freezer	12.00 Fahrenheit	
al pastor	stove (hot holding)	170.00 Fahrenheit	
beef	ice bath under stove	41.00 Fahrenheit	
quat sanitizer	3 compartment sink	200.00 PPM	
frozen beef	walk-in freezer	5.00 Fahrenheit	
quat sanitizer	wiping cloth bucket	200.00 PPM	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
beef	walk-in refrigerator	39.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
barbacoa	pot in front area (hot holding)	150.00 Fahrenheit	

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Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted to verify compliance with all of the cited major violations. If there are any updates or changes, call inspector at (408)918-3490.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

Notes:

- Prep sink in the front kitchen area is currently non-functional. Facility is aware of the issue and is temporarily utilizing a two compartment prep sink in the back room. Two compartment prep sink is leaking from underneath. Facility is aware of both issues and has scheduled a plumber to fix the aforementioned issues.
- Ensure that doors are kept closed to prevent intrusion of pests/vermin
- Ensure that mops are hung up and left to dry in the wall-mounted mop rack in order to prevent soiling the surrounding walls/equipment
- Ensure that all containers of food that are not easily distinguishable (flour, salt, baking soda, cornstarch, etc.) are labeled with their common name
- Ensure that all chemicals are labeled
- Ensure that soda machine drains indirectly via a greater than 1 inch air-gap
- Ensure wiping cloths are not left out of sanitizing solution on counter surfaces

Joint inspection with M. Chin. Report written by M. Chin.

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 **8/4/2025**. 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: Nathan Casper
Co-Owner
Signed On: July 21, 2025