

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 FA0211223 - EL CHALATECO		Site Address 955 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 01/05/2026	
Program PR0305432 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RIVIERA NAYARITA INC		Inspection Time 10:00 - 11:14
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MIGUEL AND BERTA	FSC Miguel Cabrera 2/8/27		

Placard Color & Score
GREEN
82

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				N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						S
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						
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	
K30 Food storage: food storage containers identified	X	
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	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	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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees did not wash their hands prior to putting on disposable gloves to handle food. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels prior to putting on gloves to handle food.

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

Inspector Observations: Roll of single-use paper towels for handwashing are not stored inside of dispenser located in the men's restroom. [CA] Store single-use paper towels at handwash sink inside of dispenser to protect it from contamination.

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

Inspector Observations: Spray bottles located in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed less than 6" clearance between floor and bottom shelf used to store cleaned food contact utensils and equipment. [CA] Food contact utensils/equipment shall be stored a minimum of 6" off the floor to protect from contamination and allow adequate space for ease of frequent cleaning.

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: Knife that is damaged and chipped at the blade is observed stored on magnetic strip above food prep table. [CA] Remove and replace food contact equipment that are damaged.

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: Bowls are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for bulk foods and store in a manner where the handle does not contact the food.

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

Inspector Observations: Chlorine sanitizer in sanitizer bucket for towels is measured at 25 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Observed cracked and damaged tiles in various locations inside the kitchen. [CA] Repair/replace damaged tiles and maintain in good repair where it is durable, smooth, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw beef	Walk-in cooler	36.00 Fahrenheit	
Vegetables	Warmer	168.00 Fahrenheit	
Beans	Reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shrimp	Walk-in cooler	35.00 Fahrenheit	
Raw beef	Food prep unit	39.00 Fahrenheit	
Rice	Walk-in cooler	39.00 Fahrenheit	
Raw bacon	Food prep unit	39.00 Fahrenheit	
Beans	Warmer	140.00 Fahrenheit	
Cooked chicken	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	25.00 PPM	Measured at 100 ppm after COS
Cooked beef	Food prep unit	38.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	39.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	39.00 Fahrenheit	
Raw chicken	Food prep unit	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Ham	Food prep unit insert	40.00 Fahrenheit	
Shrimp	Food prep unit	40.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Casa Carmela Kitchen

NEW OWNER: MYB Corporation

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 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: 02/01/26 - 01/31/27 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 01/05/2026*

**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.*

** Operator shall notify the district specialist if there are any changes to the menu in the future (ie. addition of food items that require different equipment).*

** The addition or modification of cooking equipment OR equipment with plumbing requirements SHALL be submitted to this department's Plan Check for review and approval prior to installation/use.*

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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 **1/19/2026**. 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: Bertha Frausto
Manager/Owner

Signed On: January 05, 2026