

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 FA0205271 - TAQUERIA EL ABUELO		Site Address 1005 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 02/07/2025		Placard Color & Score GREEN 90		
Program PR0307653 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL ABUELO TAQUERIA CORP		Inspection Time 09:40 - 10:50			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By BLANCA (M) & JIMENA				FSC Blanca Ramirez 4/10/28

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						N
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						
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		
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		
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		X
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

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

Inspector Observations: Found cerviche sold on site. Cerviche contains raw shrimp cooked in lime juice. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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 temperature at both restroom holding at 62F. [CA] Provide an adequate, pressurized, potable supply of warm water to be held at a minimum of 100F. [SA] Wash hands upon entering kitchen.

Follow-up By 02/13/2025

Note: Restroom located in back of food facility. Facility has hot water greater than 120F at warewash sink.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking hot water knob at warewash sink (right side) when water is turned on. [CA] Secure leak.

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

Inspector Observations: Found broken floor tiles near grease trap at warewash station. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
rice	hot holding	161.00 Fahrenheit	
pasole	walk-in	41.00 Fahrenheit	
ambient	1 door upright	1.10 Fahrenheit	
pork	flat top	138.00 Fahrenheit	process of reheating
chlorine	sani bucket	100.00 PPM	
fish cerviche	3 door cold top	38.00 Fahrenheit	
tripe	3 door reach in	41.00 Fahrenheit	
chicken	flat top	146.00 Fahrenheit	process of reheating
raw shrimp	3 door cold top	37.00 Fahrenheit	
carne	3 door reach in	41.00 Fahrenheit	
beverage	2 door reach in	40.00 Fahrenheit	
sliced tomato	3 door cold top	37.00 Fahrenheit	
refried beans	hot holding	180.00 Fahrenheit	
rice	walk-in	45.00 Fahrenheit	diligent prep
beans	hot holding	174.00 Fahrenheit	
cooked shrimp	3 door cold top	38.00 Fahrenheit	
hot water	warewash/mop sink	120.00 Fahrenheit	
chicken	walk-in	41.00 Fahrenheit	
warm water	handsink (warewash area)	100.00 Fahrenheit	
beans	walk-in	46.00 Fahrenheit	diligent prep
water	handsink (both RR)	62.00 Fahrenheit	[SA] Wash hands upon entering kitchen

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Overall Comments:

A follow up inspection shall be conducted.

****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.****

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 2/21/2025. 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: Blanca Ramirez
Manager
Signed On: February 07, 2025