

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 FA0205515 - THE FAB	Site Address 110 PASEO DE SAN ANTONIO, SAN JOSE, CA 95111	Inspection Date 10/14/2025
Program PR0305620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FIVE STAR RESTAURANTS L	Inspection Time 15:00 - 16:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By MARTIN TAPIA - OWNER

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Sour cream in a squeeze bottle was found stored on the prep counter of a prep cooler and measured at 71°F at around 3:30 pm. Per staff it had been there since opening at 11:00 am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The sour cream was discarded. See VC&D report.

Follow-up By
10/17/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Ice in the ice machine bin and ice bin for the soda dispenser were observed to be contaminated from drippings of biological growth on the interior hardware and walls.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Ice was discarded. See VC&D report.

Follow-up By
10/17/2025

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:

Chlorine in the dishwasher measured at 0 PPM while actively washing glassware.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] PIC instructed staff to switch to manually washing, rinsing, and sanitizing wares.

Follow-up By
10/17/2025

Minor Violations

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

Inspector Observations:

Refried beans stored in a large plastic container in the walk in cooler measured at 170°F in the center and 120°F in the edges. Per staff they had began cooling about 30 minutes prior.

[CA] Properly cool PHF's using shallow containers that facilitate heat transfer, such as metal, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Chef placed the beans into shallow metal hotel pans to facilitate proper cooling. Went over cooling procedures with chef and owner.

Follow-up By
10/17/2025

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

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Inspector Observations:

Repeat Violation: Water at the right restroom handwash station measured at a maximum of 80°F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations:

Numerous drain flies were observed near the floor sink by the handwash sink and undercounter dishwasher.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

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:

Staff were storing utensils in use in a container with water measuring at 80°F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

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:

The handwash station in the bar area has water leaking from the cold water faucet.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Handwash Stations - Kitchen & Bar	100.00 Fahrenheit	
Beans	Walk in Cooler	40.00 Fahrenheit	
Chicken Tinga	Steam Table	150.00 Fahrenheit	
Rice	Rice Cooker	155.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink - Kitchen	400.00 PPM	Sanitizer bottle says 200-400 PPM
Water	Three Compartment Sink - Kitchen	120.00 Fahrenheit	
Birria and Consome	Electric Range	160.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	0.00 PPM	
Chicken Tinga	Walk in Cooler	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink - Bar	400.00 PPM	Sanitizer bottle says 200-400 PPM
Beans	Steam Table	150.00 Fahrenheit	
Rice	Walk in Cooler	41.00 Fahrenheit	
Beans	Walk in Cooler	170.00 Fahrenheit	

Overall Comments:

Notes:

- Limited inspection conducted due to major violations noted during an epidemiological investigation.

- Facility is operating an expanded menu than what was approved after City of San Jose Fire issued a cease use of equipment under the type II hood. Per PIC, city fire approved the menu being used. Menu was acquired and will be reviewed with our plan check unit to determine if menu can be approved with our department. Further evaluation required. PIC stated they are acquiring cooked meats:

Carnitas el Rincon

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Pozole is cooked in house on weekends only

Chicken is bought from safeway and shredded. Rotisserie chicken. Sometimes the chicken is boiled.

shrimp is boiled sometimes raw sometime pre cooked.

Birria is cooked in house

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 **10/28/2025**. 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: Martin Tapia
Owner
Signed On: October 14, 2025