

**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 FA0206909 - LOS ARCOS		Site Address 1705 TULLY RD, SAN JOSE, CA 95122	Inspection Date 03/13/2024
Program PR0302401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LUIS GONZALEZ RODRIGUE	Inspection Time 15:15 - 16:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LUIS	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/12/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**This violation found not in compliance on 03/13/2024. See details below.**

Cited On: 03/12/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**This violation found not in compliance on 03/13/2024. See details below.**

Cited On: 03/12/2024

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

**This violation found not in compliance on 03/13/2024. See details below.**

Cited On: 03/12/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 03/13/2024**

**Minor Violations**

Cited On: 03/13/2024

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

**Inspector Observations: One dead cockroach observed wedged inside the upper right side door hinge of the food preparation refrigerator.**

**One dead cockroach observed inside crevice between the wood stud and FRP wall on the top shelf above the three-compartment sink.**

**[CA] Clean and sanitize areas of dead cockroaches.**

**[COS] Manager removed dead cockroaches and sanitized the affected area.**

Cited On: 03/12/2024

K48 - 2 Points - Plan review unapproved; 114380

**This violation found not in compliance on 03/13/2024. See details below.**

**Measured Observations**

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	129.00 Fahrenheit	

**Overall Comments:**

- On-site for follow-up inspection after facility was closed during a routine inspection on 3/12/2024 due to:
  - Lack of adequate hand washing facilities.
  - Presences of vermin.

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**- Facility was corrected the following:**

**- K06M - Inadequate hand wash facilities, supplied, or accessible:**

- Facility was provided with a suitable alternative (SA) to temporarily wash hands at the three-compartment sink.
- Hand soap and paper towel dispensers were stocked and accessible.

\*\*\*\*\* Facility will be given one week to return kitchen facility to the previous configuration:

- Restore - two-compartment ware wash sink, hand wash sink between the ware wash and food preparation sink.
- Comply by 3/20/2024.
- A chargeable follow-up inspection will be conducted to verify compliance.

**- K23M - Observed rodents, insects, birds, or animals:**

- Facility was serviced by licensed pest control company yesterday night and again in the morning of 3/13/2024.
- Pest control report was provided for review.
- Facility has deep cleaned and sanitized affected areas.

**- All other major violations were discussed with manager and will be observed for compliance at the second follow-up.**

**- Continue to clean and maintain facility free of vermin.**

**- Submit proposed plans for minor facility remodel by 3/26/2024.**

**- Items to include, but not limited to:**

**- Addition of restroom, addition of storage areas, relocation of ice machine, three-compartment sink, floors, walls, ceilings.**

**- Plan check consultation is available in person or over the phone at 408-918-3400, Monday through Friday, 7:30 AM to 11:00 AM.**

**- Facility is hereby authorized to reopen and resume operations.**

**- Conduct final sanitization of all food contact surfaces prior to reopening.**

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **3/27/2024**. 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




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**Received By:** Luis  
Owner

**Signed On:** March 13, 2024