

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 FA0209614 - FLAMINGO'S TAQUERIA F.M		Site Address 469 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 10/31/2025		Placard Color & Score GREEN 74		
Program PR0301651 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FLAMINGO'S COMPANY INC.		Inspection Time 15:00 - 16:15			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By INES LOY				FSC Not Available 01/18/2021

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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				N
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	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		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		X
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: *Chicken and beef was measured 50 F in a food prep table. Tomatoes were measured 44 F.*

Per PIC, It was placed in a prep cooler 45 minutes ago.

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

[SA] *Rapid chill food to 41F in a freezer after preparing and then put it in a food prep cooler.*

NOTE: *Prep cooler has a ambient temperature of 40F.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *REPEAT VIOLATION: Expired Food Safety Certification.*

[CA] *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid*

Food Safety Certificate available for review at all times.

REPEAT VIOLATION: *Lack food handler card.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food*

handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: *Restroom hand washing sink lack soap dispenser.*

[CA] *Provide handwashing cleanser in dispenser at handwash stations at all times.*

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

Inspector Observations: *Rice in a container with closed lid was measured 52F. Per PIC, it was cooked this morning.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

NOTE: *Ambient temperature of the refrigeration is 40 F.*

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

Inspector Observations: *Hot water at the 3-comp and food prep sink was measured 116F.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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: *A handle of a spoon to scoop beef was touching beef.*

[CA] *Store the scoop handle in a way that it will not touch food to prevent cross contamination.*

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: *Drain pipe from the food prep sink is inside the floor sink.*

[CA] *All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.*

[SA] *Trim pipe to provide 1 inch of an air gap.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Mop was left on floor.*

[CA] *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Proper cooling methods.
Needs Improvement - Hot and cold water available.
Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
QA SANITIZER	SPRAY BOTTLE	200.00 PPM	
HOT WATER	3-COMP SINK	116.00 Fahrenheit	
CHICKEN	PREP COOLER	50.00 Fahrenheit	
PICO DE GALLO	PREP COOLER	39.00 Fahrenheit	
BEEF	FREEZER	15.00 Fahrenheit	
DRINKS	REFRIGERATION	38.00 Fahrenheit	
TOMATOES	PREP COOLER	44.00 Fahrenheit	
GOCAMOLI	PREP COOLER	41.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	116.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
RICE	COOLING WITH LID	52.00 Fahrenheit	
BEEF	PREP COOLER	50.00 Fahrenheit	

Overall Comments:

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 **11/14/2025**. 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

Ines Loy

Received By: INES LOY
PIC
Signed On: October 31, 2025