

**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**

<b>Facility</b> FA0254699 - TAURINUS BRAZILIAN STEAK HOUSE		<b>Site Address</b> 167 W SAN FERNANDO ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 01/08/2026	
<b>Program</b> PR0371593 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> DA SILVA, EVANDRO CARDO		<b>Inspection Time</b> 13:55 - 16:25
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LESLEY	<b>FSC</b> Vagner Duarte 07/02/2028		

**Placard Color & Score**  
**YELLOW**  
**59**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures			X	X			
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		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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
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	X	
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	X	
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	X
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:**

*The handwash station at the dedicated grill cookline and the handwash station at the adjacent bar both lacked soap and paper towels.*

Follow-up By  
01/12/2026

*[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.*

*[COS] PIC restocked both stations at time of the inspection.*

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

**Inspector Observations:**

*One live adult cockroach was observed near the floor sink, under the three compartment sink, in the kitchen. A few dead nymphs were also observed behind clear tape by a prep cooler.*

Follow-up By  
01/12/2026

*Note: Facility previously had a cockroach infestation. Facility has been getting monthly pest control service from EcoLab since they acquired the business with the first service starting in August and the last service date being 12/07/2025.*

*[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

*[SA] Facility eliminated the single live cockroach. No other evidence of an active infestation observed.*

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:**

*Facility had a few sushi pieces on ice at the self service buffet that measured above 45F. Per staff they had placed items on ice about 30 minutes prior.*

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

*[COS] Discussed with PIC about using TPHC for buffet items as their buffet is only from 5 pm-9pm. Educated that the TPHC 4 hour limit began at removal from temperature control. Items were moved to the walk in cooler for rapid cool down and cold holding until buffet service begins.*

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

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**Inspector Observations:**

**Facility lacks a consumer advisory and disclosure for sashimi.**

**[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.**

**Disclosure means a written statement that clearly includes either of the following:**

**(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."**

**(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.**

**(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:**

**(1) Written information regarding the safety of these food items is available upon request.**

**(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

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

**Inspector Observations:**

**The handwash sink in the main kitchen area lacks hot water. The hot water handle does not work.**

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

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K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:**

**Shrimp was found thawing in a bowl of still water.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

**[COS] Shrimp were moved the prep sink with cold water running.**

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:**

**Raw chicken drumsticks were found stored above beef and fully cooked sausages.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations:**

**1. Facility is storing produce outside.**

**2. Facility has two chest freezers stored outside holding raw PHFs.**

**[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.**

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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**Inspector Observations:**

**1. Facility lacks testing materials for their choice of sanitizer at the three compartment sink and dishwasher, chlorine.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

**2. Facility lacks drain plugs for both three compartment sinks.**

**[CA] Plugs/stoppers shall be available to fill up the warewashing sink.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:**

**Facility lacks a probe type thermometer to measure the temperature of foods.**

**[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

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:**

**1. There is a leak at the prep sink drain pipe in the kitchen that leaks inside the wall.**

**2. The waste pipe of the handwash sink in the small prep room has a disconnection and leaks onto the floor next to the floor sink.**

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

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

**Inspector Observations:**

**1. The tiling around the floor sink under the three compartment sink is in disrepair.**

**2. Floor in the kitchen is very wet.**

**[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.**

**3. Facility has changed the finishes of the restrooms and failed to install a cove base.**

**[CA] Provide a cove base for the restrooms.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: --48 HOUR NOTICE--**

Follow-up By 01/12/2026
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**Facility has gone through a change in ownership and has failed to submit to the Environmental Health Department. Submit a facility evaluation application, a copy of the menu, and remit payment of application fee within 48 hours.**

**Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Beef	Walk in Cooler	37.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Shrimp	Counter - Water Bath	30.00 Fahrenheit	Thawing
Water	Three Compartment Sink	120.00 Fahrenheit	
Salmon Nigiri	Self Service Buffet - On Ice	46.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Beef	Chest Freezer	10.00 Fahrenheit	
creme brulee	prep cooler	40.00 Fahrenheit	

## Overall Comments:

### **Notes:**

**- Facility has changed ownerships without submitting for facility evaluation. Submit a Facility Evaluation Application within 48 hours to DEHWEB@DEH.SCCGOV.ORG. Failure to comply will result in further enforcement actions from this department.**

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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 **1/22/2026**. 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




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**Received By:** Marcelo  
Person in Charge

**Signed On:** January 08, 2026