

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 10/15/2024
Program PR0302401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LUIS GONZALEZ RODRIGUE	Inspection Time 09:40 - 10:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LUIS	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/09/2024

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

Compliance of this violation has been verified on: 10/15/2024

Cited On: 10/09/2024

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

Compliance of this violation has been verified on: 10/15/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two-compartment ware wash sink	122.00 Fahrenheit	
Raw breaded chicken	Merchandiser refrigerator	42.00 Fahrenheit	
Cooked beef tripe	Walk-in refrigerator	38.00 Fahrenheit	
Salsa	Merchandiser refrigerator	42.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Ham	Merchandiser refrigerator	42.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	
Cooked chicken	Food preparation refrigerator	41.00 Fahrenheit	
Cooked al pastor	Food preparation refrigerator	40.00 Fahrenheit	
Rice with vegetables	Walk-in refrigerator	39.00 Fahrenheit	
Chorico	Merchandiser refrigerator	41.00 Fahrenheit	
Soups	Walk-in refrigerator	40.00 Fahrenheit	
Beans	Walk-in refrigerator	39.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 10/9/2024.

- Facility has corrected the following:

- K01m - Demonstration of knowledge: food safety certification.

- FSC provided: Lucas M Alonzo - 10/10/2029.

- Maintain FSC available for review at all times.

- Ensure all kitchen employees obtain valid food handler cards within 30 days of hire.

- K06M - Adequate handwash facilities supplied, accessible.

- All hand wash stations throughout facility observed with warm water, supply of hand soap and paper towels inside dispensers.

- K07M - Proper hot and cold holding temperatures:

- PHF items measured at 41F and below.

- At time of inspection, facility had just opened and had not yet began any food preparation.

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- Facility was earned a green "pass" placard.

- Continue to address all other violations noted on previous inspection reports.

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 **10/29/2024**. 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



Received By: Luis
Owner
Signed On: October 15, 2024