

# 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 FA0205953 - TEQUILA'S TAQUERIA & BOTANERO		Site Address 1289 S 1ST ST, SAN JOSE, CA 95110		Inspection Date 04/03/2023	
Program PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANCHO TEQUILAS CORPOI		Inspection Time 12:15 - 13:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By HILARION A.	FSC Julio C. 5/13/24	

Placard Color & Score
<b>GREEN</b>
<b>92</b>

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						S
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						S
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
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						S
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						

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		
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		
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	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: PHFs within hot holding units (separate steam tables) measured between 128-129°F at the time of inspection.**

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

**[SA] PIC raised the temperature within the steam table and temperature is rising.**

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

**Inspector Observations: Provide a consumer advisory on menu side that has raw shrimp marinated in lemon.**

**[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.**

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

**Inspector Observations: Pooling of water next to the ice machine. Per PIC, the ice machine has a leak and contractor is on his way to repair.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Raw steak	Walk in	38.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Ambient	Reach in freezer (3x)	5.00 Fahrenheit	
Ceviche	Prep table #3	39.00 Fahrenheit	
Beans	Plastic tray	133.00 Fahrenheit	Cooling. Less than 15mins.
Rice	Hot holding (Steam table unit)	128.00 Fahrenheit	Adjust to 135°F above.
Whip cream	Reach in	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Cooked steak	Cook line	164.00 Fahrenheit	Final cook temperature.
Salsa (Tomato based)	Ice bath	40.00 Fahrenheit	
Cooked shrimp	Hot holding (Steam table bar area)	129.00 Fahrenheit	Adjust to 135°F above.
Cheese	Prep table #2	40.00 Fahrenheit	
Raw shrimp	Walk in	39.00 Fahrenheit	
Pico de gallo	Prep table	39.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Cooked al pastor	Hot holding (Steam table)	155.00 Fahrenheit	
Imitation crab	Prep table #3	39.00 Fahrenheit	
Cooked steak	Hot holding (Steam table)	154.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	

### Overall Comments:

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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 **4/17/2023**. 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:** Hilarion A.  
PIC  
**Signed On:** April 03, 2023