

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 FA0254032 - JUANCHO BAR & GRILL	Site Address 1640 STORY RD, SAN JOSE, CA 95122	Inspection Date 09/17/2025
Program PR0370193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JEISSON L SANCHEZ ESCOE	Inspection Time 13:00 - 13:45
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By TATIANA ARENA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/17/2025

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

Inspector Observations: Soap and paper towel dispensers are battery operated at front hand sink and are not working; battery operated paper towel dispenser is not working at back of facility hand sink. Observed cold water valve working at front hand sink.

[CA] Handwashing cleanser shall be provided in dispensers; heated-air hand drying device may be substituted for single-use sanitary towels.

[SA] PIC provided a roll of paper towels during inspection.

Cited On: 09/12/2025

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

Compliance of this violation has been verified on: 09/17/2025

Cited On: 09/12/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/17/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	prep table	78.00 Fahrenheit	cut before inspection
cooked beef	prep table with top well	79.00 Fahrenheit	cooling
water	hand sink	100.00 Fahrenheit	
corn soup	stove	167.00 Fahrenheit	rice - 177F chicken soup - 208F
raw beef	prep table with top well	41.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted following conditional pass during routine on 9/12/2025.

Discussed with PIC on maintaining PHFs at 41F or below of 135F or higher.

Discussed proper cooling procedures.

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 **10/1/2025**. 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.

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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: Tatiana Arena

Signed On: September 17, 2025