

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 FA0208597 - EL RESTAURANTE EL CONRRO		Site Address 301 E SANTA CLARA ST B, SAN JOSE, CA 95113		Inspection Date 03/20/2023	
Program PR0304962 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RESTAURANTE EL CONRRO		Inspection Time 15:00 - 16:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By JAIME BETANCOURT	FSC JAIME BETANCOURT 9-1-24		

Placard Color & Score
GREEN
79

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
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		X			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	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	X	X
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	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		X
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	X	

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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: *FOUND THE AL PASTOR CONE AT 89F. THE FLAME WAS OFF. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR MORE. NOTE: TIME AS A PUBLIC HEALTH CONTROL WAS DISCUSSED WITH OPERATOR AND HE DECIDED TO USE TEMPERATURE INSTEAD TO KEEP THE AL PASTOR SAFE IN THE FUTURE. NOTE: THE CONE WAS TAKEN OUT OF THE REFRIGERATOR MORE THAN 4 HRS AGO, PER OPERATOR. NOTE: SEE VC&D.*

Minor Violations

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

Inspector Observations: *FOUND COOLING MEXICAN RICE IN LARGE PLASTIC CONTAINERS AND COVERED. [CA] COOL THE RICE IN SHALLOW PANS OR IN STAINLESS STEEL CONTAINERS IN ICE BATH. DO NOT COVER FOOD WHILE COOLING.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *FOUND A BOTTLE WITH LACQUER STORED NEXT TO FACILITY PLATES. [CA] STORE TOXIC SUBSTANCES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *FOUND A COUPLE OF WIPING CLOTHS STORED ON A THE FOOD PREPARATION TABLE. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *THE RESTROOMS' DOORS DO NOT SELF CLOSE. [CA] PROVIDE SELF CLOSING DOORS.*

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: *FOUND A MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *MISSING THE HAND WASH SIGNS IN BOTH RESTROOMS AND AT THE HAND WASH SINK IN THE FRONT SERVICE AREA. [CA] PROVIDE THE HAND WASH SIGNS.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

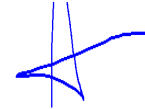
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHEESE	SERVICE REFRIGERATOR	34.00 Fahrenheit	
GUACAMOLE	3 DOOR REACH IN REFRIGERATOR	41.00 Fahrenheit	
BUTTER	DRAWER REFRIGERATOR	40.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
ICE CREAM	REACH IN FREEZER	20.00 Fahrenheit	
SAUSES	3 DOOR REACH IN REFRIGERATOR	40.00 Fahrenheit	
MEAT	UNDER COUNTER REFRIGERATOR	10.00 Fahrenheit	
WHIPPING CREAM	SERVICE REFRIGERATOR	41.00 Fahrenheit	
PORK	3 DOOR REACH IN REFRIGERATOR	34.00 Fahrenheit	
GUACAMOLE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEANS	HOT HOLDING	165.00 Fahrenheit	
HEAVY CREAM	REACH IN REFRIGERATOR	41.00 Fahrenheit	
FISH	DRAWER REFRIGERATOR	41.00 Fahrenheit	
MILK	SERVICE REFRIGERATOR	33.00 Fahrenheit	
FISH	UNDER COUNTER REFRIGERATOR	20.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
MEXICAN RICE	HOT HOLDING	160.00 Fahrenheit	
PORK	DRAWER REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	DRAWER REFRIGERATOR	41.00 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 **4/3/2023**. 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



Received By: JAIME BETANCOURT
MANAGER

Signed On: March 20, 2023