

**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> FA0207902 - THE TAMALE FACTORY		<b>Site Address</b> 233 S WHITE RD C, SAN JOSE, CA 95127		<b>Inspection Date</b> 04/09/2026	
<b>Program</b> PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> LOPEZ, CLAUDIA		<b>Inspection Time</b> 15:00 - 16:30
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> IRIS	<b>FSC</b> Claudia Lopez 10/17/2027		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>82</b>

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						N
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						
K07 Proper hot and cold holding temperatures	X						N
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		N
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	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		X
K45 Floor, walls, ceilings: built, maintained, clean		
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

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

**Inspector Observations: Cooling of freshly cooked chile verde was done at room temperature in large containers. [CA] All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:**

- (1) Placing the FOOD in shallow pans.**
- (2) Separating the FOOD into smaller or thinner portions.**
- (3) Using rapid cooling EQUIPMENT.**
- (4) Using containers that facilitate heat transfer.**
- (5) Adding ice as an ingredient.**
- (6) Using ice paddles.**
- (7) Inserting appropriately designed containers in an ice bath and stirring frequently.**

**The manager demonstrated the proper cooling procedure using an ice bath and smaller portions.**

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

**Inspector Observations: The maximum water temperature on the manual three compartment wash sink was measured at 115 oF.**

**[CA] Adjust the water heater temperature on the heater to raise the water temperature on the manual three compartments sink to 120 oF. If the temperature can not be adjusted on the water heater, the water heater must ber replaced. Please note that plan and specification of the water heater need to be submitted to the Health Department for approval. Please contact our office at dehplancheck@deh.sccgov.org**

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 food products like shell eggs were stored above ready to eat food products inside the walk-in cooler.**

**[CA] To prevent possible contamination, ready-to-eat food products and produce must be stored above or by the said of raw food products.**

**Some open bag food products were stored on the shelf in the dry storage area.**

**[CA] Store all open bag food products in properly labeled bulk containers.**

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

**Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area and inside the walk-in cooler.**

**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.**

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

**Inspector Observations: Repeated violation: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.**

**[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.**

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

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**Inspector Observations:** *There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.*

**[CA]** *Provide an approved prob type thermometer and use it with a regular calibration and sanitization.*

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:** *Drain from the preparation sink is directly connected to the sewer line.*

**[CA]** *Drain from the preparation sink must be disposed through a gravity system into a floor sink. Therefore, the drain system of the preparation sink must be adjusted to address this issue. Until the drain is going to be re-piped tumbing address the issue, food preparation in the sink may only be conducted using strainer or colanders. Remodeling the plumbing system may require plan submission to our office and to the city of San Jose Building Department.*

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:** *Employee belongings including clothes and backpacks were stored on the utensil and food storage shelves.*

**[CA]** *Employee belongings must be stored in designated area.*

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.

## Measured Observations

Item	Location	Measurement	Comments
Milk	Reach-in cooler	39.00 Fahrenheit	
Rice	Steam table	138.00 Fahrenheit	
Corn tamales	Stove	165.00 Fahrenheit	
Beans	Steam table	138.00 Fahrenheit	
Chile verde	Cooling	130.00 Fahrenheit	
Hot water	Three compartment wash sink	115.00 Fahrenheit	
Shell eggs	Walk-in cooler	39.00 Fahrenheit	
Pork tamales	Stove	140.00 Fahrenheit	

## Overall Comments:

**Note:** *Food safety manager certificate: Claudia Lopez - 10/17/2027*

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 **4/23/2026**. 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

Iris

**Received By:** Iris Morales  
Employee

**Signed On:** April 09, 2026