

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 FA0214092 - TAQUERIA EL GRULLO		Site Address 620 E EVELYN AV, SUNNYVALE, CA 94086	Inspection Date 03/21/2025
Program PR0300443 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GALINDO, BENJAMIN	Inspection Time 14:00 - 15:45
Inspected By ANABELLE GARCIA	Inspection Type LIMITED INSPECTION	Consent By SANDRA ZUNIGA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Facility does not have a janitorial sink.

[CA] At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and drain shall be provided.

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

Inspector Observations: 1) Quarry tile floor surfaces are not coved at the juncture of the floor and wall throughout kitchen.

[CA] Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.

2) Damaged linoleum tiles observed on floor of walk in cooler.

[CA] The floor surfaces in all areas where food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, and in all toilet and hand washing areas shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

3) Exposed brick wall on cook line and painted brick wall in back area storage room.

[CA] The walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface.

Note: Facility must submit to plan check department within 90 days.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door upright freezer	18.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient	3 door prep cooler	40.00 Fahrenheit	
ambient	2 drawer prep cooler	38.00 Fahrenheit	
ambient	sliding door display cooler	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
ambient	single door display cooler	37.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION:

NEW OWNER: Sandra Zuniga

FACILITY NAME: The Dons Deli

The applicant has completed the change of ownership application process for an Environmental Health Permit. The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 04/01/2025 - 03/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 03/21/2025.

Prior to the installation of any new equipment, submittal is required to Plan Check. Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above. Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.*

Information on a Food Safety Certificate and Food Handler cards are available at:

<https://deh.santaclaracounty.gov/food-and-retail/compliance-retail-food-operations/food-safety-certification>

<https://deh.santaclaracounty.gov/sb-476-food-safety-food-handlers-0>

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 **4/4/2025**. 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.

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: Sandra Zuniga
owner

Signed On: March 21, 2025