

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 FA0206405 - EL CABRON KITCHEN AND CANTINA	Site Address 155 W SAN FERNANDO ST, SAN JOSE, CA 95113	Inspection Date 07/16/2026
Program PR0307099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EL CABRON KITCHEN & CAN	Inspection Time 17:05 - 17:30
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JOSEPH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

1. The left handwash station in the kitchen was obstructed and has the paper towel dispenser in disrepair.

2. The right handwash station in the kitchen has the paper towel dispenser in disrepair.

[CA] Maintain handwash stations in good repair and provide an operable handwash station.

[SA] A roll of paper towels was available.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

The exhaust hood was not functioning and resulting in uncomfortable work conditions for employees. The ambient temperature of the kitchen was measured between 100-102F along the cookline.

[CA] Mechanical exhaust ventilation shall be on while cooking is taking place to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.

[SA] Facility decided to self-close.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Kitchen	100.00 Fahrenheit	

Overall Comments:

Onsite to conduct routine inspection. Exhaust hood was malfunctioning, ambient temperature of the kitchen was at 100F. PIC decided to self-close the facility. A follow up inspection will be conducted to verify compliance with K06 and K38

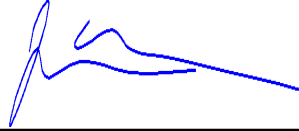
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/30/2026**. 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.

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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: Joseph
Manager

Signed On: July 16, 2026