

# 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 FA0208031 - EL CAMARON DE SINALOA		Site Address 245 WILLOW ST, SAN JOSE, CA 95110		Inspection Date 04/20/2023	
Program PR0301370 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name QUINTERO, ARTURO & GER.		Inspection Time 11:40 - 13:15
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION		Consent By GILBERTO M.	FSC Gerardo Quintero 04/27/2026	

Placard Color & Score
<b>GREEN</b>
<b>76</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						
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		X			
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						
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							
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		
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		X
K36 Equipment, utensils, linens: Proper storage and use		X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
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		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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: Sushi rice measured 122F. Per PIC, it had been cooked one hour prior. Per PIC, they will leave the sushi rice out for four hours and then discard. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Sushi rice time marked for four hours before discard. Discussed completing TPHC form with PIC.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Handwash sink at bar was blocked by salt and condiments. [CA] Remove items blocking handwash and ensure that handwash is available at all times.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed small black flies by warewashing area and in bar that appeared to be fruit flies. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Igloo ice chest used to store sushi rice. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed knives stored inside sanitizing solution in prep area. [CA] Remove knives from sanitizer, store so that they are readily available for use. If stored in sanitizer, they will need to air dry prior to use.**

**Observed ice scoop stored inside consumable ice container at bar with handle in contact with ice. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.**

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

**Inspector Observations: Gas rice cooker is not fully under hood. [CA] Ensure that all cooking equipment is fully under hood with a 6" overhang. [COS] PIC pushed/arranged so that all cooking equipment is under hood.**

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

**Inspector Observations: Chlorine measured 25ppm in sanitizing bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). [COS] Chlorine adjusted to 100ppm.**

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

**Inspector Observations: No cove base observed in restrooms. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three comp at bar	120.00 Fahrenheit	
Crab	Prep unit 2	38.00 Fahrenheit	
Fish	Cold holding drawer	32.00 Fahrenheit	
Beans	Hot holding	137.00 Fahrenheit	
Chlorine	Sanitizing bucket	25.00 PPM	
Raw fish	Walk in fridge	39.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Milk	Walk in fridge	38.00 Fahrenheit	
Raw shrimp	Prep unit 1	38.00 Fahrenheit	
Pico de gallo	Prep unit 1	38.00 Fahrenheit	
Chorizo	Under prep unit	40.00 Fahrenheit	
Octopus	Prep unit 1	39.00 Fahrenheit	
Carne asada	Hot holding	139.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Cheese	Walk in fridge	38.00 Fahrenheit	
Ceviche	Uner prep unit	38.00 Fahrenheit	
Pico	Prep unit 2	31.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Pork belly	Walk in fridge	135.00 Fahrenheit	Cooling appropriately.

## 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 **5/4/2023**. 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

Gilberto Manzano

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**Received By:** Gilberto M.  
Manager

**Signed On:** April 20, 2023