

# 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 FA0209310 - EL JALAPENO ROJO		Site Address 400 W SAN CARLOS ST, SAN JOSE, CA 95110		Inspection Date 04/30/2026	
Program PR0306394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ALUM ROCK PARTNERS LLC		Inspection Time 11:00 - 12:45
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION		Consent By JUAN GARCIA	FSC Juan Jose Garcia Guerrero 03/29/2027	

Placard Color & Score
<b>GREEN</b>
<b>95</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						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						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		N
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						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		
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		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0209310 - EL JALAPENO ROJO	<b>Site Address</b> 400 W SAN CARLOS ST, SAN JOSE, CA 95110	<b>Inspection Date</b> 04/30/2026
<b>Program</b> PR0306394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> ALUM ROCK PARTNERS LLC	<b>Inspection Time</b> 11:00 - 12:45
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Employee food handler certificates not available for review.**

**[CA] Food handlers shall maintain a valid food handler certificate. Ensure food handler certificates are available for review at all times.**

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

**Inspector Observations: Chlorine sanitizer concentration in the sanitizer bucket measured 200ppm.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine).**

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

### Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken flautas	single door under counter cooler	36.00 Fahrenheit	IR
diced tomatoes	2 door prep cooler - top insert	40.00 Fahrenheit	
shredded jack cheese	single door upright cooler	39.00 Fahrenheit	IR
crema	single door upright cooler 2	38.00 Fahrenheit	IR
refried beans	steam table	148.00 Fahrenheit	
carnitas	steam table	163.00 Fahrenheit	
water	3 comp sink	128.00 Fahrenheit	
raw shell eggs	2 door prep cooler	41.00 Fahrenheit	IR
fries	2 door upright freezer	12.00 Fahrenheit	IR
water	hand wash sink	100.00 Fahrenheit	
rice	steam table	173.00 Fahrenheit	
chlorine	sanitizer bucket	200.00 PPM	

### Overall Comments:

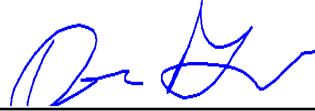
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/14/2026**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0209310 - EL JALAPENO ROJO	<b>Site Address</b> 400 W SAN CARLOS ST, SAN JOSE, CA 95110	<b>Inspection Date</b> 04/30/2026
<b>Program</b> PR0306394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> ALUM ROCK PARTNERS LLC	<b>Inspection Time</b> 11:00 - 12:45

**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:** Juan Garcia  
PIC

**Signed On:** April 30, 2026