

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 FA0200307 - EL GUAPOS		Site Address 266 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 07/09/2025		Placard Color & Score GREEN 76		
Program PR0306656 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RAMIREZ, SAM		Inspection Time 13:40 - 15:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ISMAEL				FSC Freddy Antonio Navarrete 12/14/2027

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						N
K07	Proper hot and cold holding temperatures			X	X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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						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		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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *REPEAT VIOLATION*

In the food walk in cooler, black beans measured at 50F and salsa verde measured at 52F. Both food items stored in deep 18qt plastic containers. Per Staff, food items were cooked last night and has been in the unit since then. Ambient temperature of unit measured at 39F.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Food items voluntarily discarded.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Some food handler training certificates are expired.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *REPEAT VIOLATION*

1. At the prep line cooler top wells, multiple Potentially Hazardous Food (PHFs) measured between 46F - 49F. Staff stated food items were placed in the unit approximately 3 hours prior to measurement. Per PIC, temperatures are elevated due to lunch rush. Temperatures did not go down after closing the unit for approximately 15 minutes.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times. Assess/adjust/repair unit as needed.

[SA]: PHFs were relocated to bottom prep line cooler's reach in to cool down. Ambient of bottom prep line reach in measured at 40F. Lid of prep unit top well to be maintained closed when there is no active preparation.

2. At the food walk in cooler, multiple homemade salsas and chorizo measured between 44F - 46F. Ambient temperature of unit measured at 45F. Per PIC, unit is on defrost mode every couple of hours.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times. Assess/adjust/repair unit as needed.

[SA]: Ambient temperature of walk in cooler decreased to 39F after 30 minutes.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations: *REPEAT VIOLATION*

Pink and dark colored debris on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

2. Accumulation of residue on the interior of spray nozzles near hand sink at the bar area.

[CA]: Clean and sanitize nozzles. Nozzles should be maintained clean regularly to prevent the accumulation of residues.

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

Inspector Observations: Maximum water temperature at bar's 3 comp sink measured at 108F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Soiled wet wiping cloths stored on prep line table without being placed back into sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used

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: Unsecured drinks observed on prep tables.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
beans	food walk in cooler	41.00 Fahrenheit	
chorizo	prep line cooler bottom reach in	40.00 Fahrenheit	shrimp: 40F
water	prep sink	120.00 Fahrenheit	
macho sauce	beer walk in cooler	38.00 Fahrenheit	
water	3 comp sink kitchen	120.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
chicken	steam table	158.00 Fahrenheit	
Quat sanitizer	sanitizer bucket near prep line	200.00 PPM	
chorizo	prep line cooler prep top well	46.00 Fahrenheit	pico de gallo: 45F chicken: 50F
salsa	beer walk in cooler	40.00 Fahrenheit	
cheese	warmer	138.00 Fahrenheit	
frijoles	steam table	161.00 Fahrenheit	
rice	steam table	154.00 Fahrenheit	
ambient remp	bar cooler	39.00 Fahrenheit	
grasa birria	food walk in cooler	41.00 Fahrenheit	
salsa	ice bath at front	39.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

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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 **7/23/2025**. 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: Ismael Cipriano
Assistant Manager

Signed On: July 09, 2025