

# 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

<b>Facility</b> FA0205953 - TEQUILA'S TAQUERIA & BOTANERO		<b>Site Address</b> 1289 S 1ST ST, SAN JOSE, CA 95110		<b>Inspection Date</b> 10/27/2022	
<b>Program</b> PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> PANCHO TEQUILAS CORPOI		<b>Inspection Time</b> 14:15 - 15:30
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HILARION A.	<b>FSC</b> Julio C. 5/13/24		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>77</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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						S
K07 Proper hot and cold holding temperatures			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						S
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	X	
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	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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

Facility FA0205953 - TEQUILA'S TAQUERIA & BOTANERO	Site Address 1289 S 1ST ST, SAN JOSE, CA 95110	Inspection Date 10/27/2022
Program PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PANCHO TEQUILAS CORPORATION	Inspection Time 14:15 - 15:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** *Fly inside of cooked meat container under the cook line.*

**[CA]** *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

**[SA]** *PIC VCD all of the meat within the metal container into the garbage. VCD form filled out.*

### Minor Violations

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

**Inspector Observations:** *Unable to provide food handler cards for employees at the time of inspection.*

**[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.*

**REPEAT VIOLATION.** *Failure to comply may result in further enforcement action.*

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

**Inspector Observations:** *Raw shrimp and shelled eggs on top of prep table were measured at 66°F at the time of inspection. Per PIC, they have been out for less than 30mins.*

**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above.*

**[COS]** *PIC moved items into under counter refrigeration or walk in.*

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

**Inspector Observations:** *Warm water at the restrooms was measured between 69-80°F at the time of inspection.*

**[CA]** *Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *Both sanitizer buckets (kitchen and bar area) were measured at 200PPM at the time of inspection.*

**[CA]** *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *Dust build up on the fan guards of the walk in.*

**[CA]** *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

**Inspector Observations:** *Small deep fryer next to walk in not under hood system. Per PIC, they do not want to mix the sushi rolls into the deep fryer under the hood.*

**[CA]** *Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

### Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0205953 - TEQUILA'S TAQUERIA & BOTANERO	<b>Site Address</b> 1289 S 1ST ST, SAN JOSE, CA 95110	<b>Inspection Date</b> 10/27/2022
<b>Program</b> PR0302395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	<b>Owner Name</b> PANCHO TEQUILAS CORPORATION	<b>Inspection Time</b> 14:15 - 15:30

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ceviche	Prep table #3	39.00 Fahrenheit	
Ambient	Reach in freezer (Back area) #2	5.00 Fahrenheit	
Ambient	Reach in freezer (Back area)	5.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Cooked shrimp	Prep table #3	39.00 Fahrenheit	
Rice	Steam table	154.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	200.00 PPM	Adjust to 100PPM.
Shelled eggs	Tray by cook line	66.00 Fahrenheit	Keep 41°F below at all times. COS.
Imitation crab	Prep table	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Cheese	Prep table #2	39.00 Fahrenheit	
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Raw shrimp	Walk in	37.00 Fahrenheit	
Deep fried shrimp	Cook line	182.00 Fahrenheit	Final cook temperature.
Warm water	Restroom	80.00 Fahrenheit	Adjust to minimum 100°F.
Cut tomatoes	Prep table #2	39.00 Fahrenheit	
Ceviche	Walk in	37.00 Fahrenheit	
Raw steak	Walk in	37.00 Fahrenheit	
Cut tomatoes	Prep table	39.00 Fahrenheit	
Beans	Steam table	158.00 Fahrenheit	
Raw shrimp	Metal tray by cook line	66.00 Fahrenheit	Keep 41°F below at all times. COS.

## 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 **11/10/2022**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

*Hilarion Alvarez*

---

**Received By:** Hilarion A.  
PIC

**Signed On:** October 27, 2022