

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 FA0283706 - PARRANGA TAQUERIA		Site Address 300 SANTANA ROW 110, SAN JOSE, CA 95128		Inspection Date 07/01/2025		Placard Color & Score GREEN 91		
Program PR0425492 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FORKS UNITED INC		Inspection Time 12:30 - 14:10			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JOHN				FSC JHON BREMMER 2/27/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				N
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						X	
K21	Hot and cold water available			X	X			N
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		
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Handwashing sink in the bar area has a move able paper towel dispenser in front of it.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA] Place the paper towel dispenser on the other side to make soap dispenser easily accessible.

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

Inspector Observations: Both food prep cooler are holding food at 45F and Food came out of walk in cooler 2 hours ago.

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

[SA] Place small portions in the prep cooler to maintain temperature at 41F and below. Repair/fix immediately.

Baked potatoes were held on stove at 125F. Were baked 2 hours ago.

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

[SA] Adjust the temperature so baked potatoes can be held at 135F and above.

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

Inspector Observations: Hand washing sink in the kitchen had a hot water connection closed from the bottom nob.

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

[COS] PIC open the closed nob and water was measured 100F.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
FLAN	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
ARROZ CON LECHE	COLD DISPLAY	41.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
CHEESE	PREP COOLER	50.00 Fahrenheit	
COCONUT DRINK	COLD HOLDING	42.00 Fahrenheit	
BEANS	HOT HOLDING	155.00 Fahrenheit	
GUACAMOLIE	PREP COOLER	44.00 Fahrenheit	
PICO DE GALLO	PREP COOLER	45.00 Fahrenheit	
BRISKIT	ACTIVE PREP	70.00 Fahrenheit	
BEEF	ROTATING COOKING	125.00 Fahrenheit	STARTED 30 MINUTES AGO.
HOT WATER	HANDWASHING BAR	100.00 Fahrenheit	
CHICKEN	HOT HOLDING	136.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
BEEF	HOT HOLDING	140.00 Fahrenheit	

Overall Comments:

IN1342228: Facility has a remaining balance of \$430.75 (AR1343747). Payment can be made on www.ehinfo.org. 408-918-3400

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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 **7/15/2025**. 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: JOHN

Signed On: July 01, 2025