

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 FA0207181 - CHAVEZ SUPERMARKET - TAQUERIA		Site Address 2926 ABORN SQUARE RD, SAN JOSE, CA 95121		Inspection Date 07/08/2025		Placard Color & Score GREEN 89		
Program PR0441203 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DAVID & ESPERANZA CHAVE		Inspection Time 14:15 - 15:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By MARISOL JIMENEZ				FSC ALESSANDRA ECHEVERRIA 1-31-29

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				S
K07	Proper hot and cold holding temperatures	X						S
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	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		
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: MISSING THE PAPER TOWELS AT THE HAND WASH SINK NEAR THE BACK DOOR. [CA] PROVIDE PAPER TOWELS.

FOUND DIRTY DISHES STORED ON THE FLOOR PARTIALLY BLOCKING THE HAND WASH SINK NEAR THE BACK DOOR.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: FOUND COOKED BEANS COOLING ON THE COUNTER WITH NO ACTIVE COOLING PERFORMED. FOUND SALSAS BEING COOLED IN LARGE PLASTIC CONTAINER.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

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

Inspector Observations: FOUND THE HOT WATER AT THE 3 COMPARTMENT SINK AT 111F. [CA] PROVIDE HOT WATER AT 120F.

FOUND THE HOT WATER AT THE HAND WASH SINKS IN BOTH RESTROOMS AT 75F. [CA] PROVIDE HOT WATER AT 100F.

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

Inspector Observations: FOUND A SPRAY BOTTLE WITH CLEANER STORED ON A SHELF NEXT TO FOOD ITEMS IN THE KITCHEN AREA. [CA] STORE CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
BEEF	WALK IN COOLER	38.00 Fahrenheit	
HALF AND HALF	REACH IN REFRIGERATOR	37.00 Fahrenheit	
HOT WATER	RESTROOM SINKS	75.00 Fahrenheit	
CHILE VERDE	WALK IN COOLER	38.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	38.00 Fahrenheit	
CHILE CON CARNE	HOT HOLDING	158.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	38.00 Fahrenheit	
SALSA	WALK IN COOLER	38.00 Fahrenheit	
PICO DE GALLO	ON ICE	41.00 Fahrenheit	
BEEF SOUP/STEW	HOT HOLDING	159.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	37.00 Fahrenheit	

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 7/22/2025. 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: MARISOL JIMENEZ
ASSISTANT MANAGER
Signed On: July 08, 2025