

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 FA0254699 - TAURINUS BRAZILIAN STEAK HOUSE		Site Address 167 W SAN FERNANDO ST, SAN JOSE, CA 95113		Inspection Date 07/20/2024	
Program PR0371593 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name DA SILVA, EVANDRO CARDO		Inspection Time 16:35 - 18:30
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By EVANDRO SILVA (650) 679-2224	
FSC Not Available					

Placard Color & Score
GREEN
80

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						
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		
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	X	
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	X	
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	X	
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

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Floor sink overflowed when the prep sink in the kitchen was turned on. [corrective action] Repair plumbing the prevent wastewater from backing up into the kitchen. [suitable alternative] Do not use the prep sink in the kitchen. Use the prep sink in the food preparation room until this floor sink is fixed.

Minor Violations

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

Inspector Observations:

Both Food Safety Certificates were expired. [corrective action] Provide a valid manager's Food Safety Certificate.

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

Inspector Observations:

Paper towel roll stored outside of the dispenser. [corrective action] Store paper towel inside of the dispenser.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Several items at the customer self-service area, such as black beans and chimichurri sauce, were not covered. [corrective action] Keep these items covered or place behind a sneezeguard to prevent overhead contamination of these food items.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Walk-in cooler in the kitchen and prep unit next to the grill were not working. [corrective action] Repair both of these refrigerators. Ensure they are capable of holding food at 41F or below.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed water leaking under the 3-compartment sink (at the left side). [corrective action] Repair the sink to prevent water from leaking to floor.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sausage (cook temp)	from the grill	165.00 Fahrenheit	
beet salad	self-service bar	39.00 Fahrenheit	
hot water	prep sink (kitchen)	140.00 Fahrenheit	
chicken salad	self-service bar	40.00 Fahrenheit	
hot water	3-compartment snik (bar)	140.00 Fahrenheit	
seafood paella	stove top	172.00 Fahrenheit	
chlorine sanitizer	dishwasher (kitchen)	50.00 PPM	
chicken wing	walk-in cooler (prep room)	41.00 Fahrenheit	
parmesean pork	walk-in cooler (prep room)	41.00 Fahrenheit	
artichoke salad	undercounter cooler	30.00 Fahrenheit	
boiled eggs	undercounter cooler	37.00 Fahrenheit	
ambient	walk-in cooler (kitchen)	78.00 Fahrenheit	WIC not working at this time. Used for storage of produce only. No PHFs observed
black beans	stove top	135.00 Fahrenheit	
hot water	3-compartment sink (kitchen)	140.00 Fahrenheit	
equipment surface	dishwasher (bar)	170.00 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 **8/3/2024**. 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: Evandro Silva
Owner

Signed On: July 20, 2024