

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 FA0262371 - ARAUJO'S MEXICAN GRILL	Site Address 3070 SENTER RD, SAN JOSE, CA 95111	Inspection Date 01/10/2023
Program PR0385208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ARAUJO'S MEXICAN GRILL II	Inspection Time 15:00 - 15:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By GEORGE C.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/05/2023

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/10/2023

Cited On: 01/05/2023

K14 - 8 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

Compliance of this violation has been verified on: 01/10/2023

Minor Violations

Cited On: 01/10/2023

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

Inspector Observations: Food within front prep table was measured between 48-49°F at the time of inspection.

Measured Observations

Item	Location	Measurement	Comments
Cut tomato	Prep table	48.00 Fahrenheit	Adjust to 41°F below.
Carnitas	Walk in	39.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Cut tomatoes	Prep table	49.00 Fahrenheit	Adjust to 41°F below.
Cheese	Prep table	48.00 Fahrenheit	Adjust to 41°F below.
Pico de gallo	Walk in	40.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 1/5/23 inspection report have been addressed. All major violations have been found within compliance:

- K07: Proper hot and cold holding temperatures. All PHF's within walk in is measured 41°F below. See measured observations. Minor violation for food within prep table. Send work orders of prep table getting repaired and photos of food 41°F.

- K14: Food contact surfaces clean, sanitized. See measured observations for sanitizer (Quats) at 3-Compartment.

Continue to work on all other violations mentioned on 1/5/23 inspection report. Violations have been addressed.

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 **1/24/2023**. 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.

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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: George C.
PIC
Signed On: January 10, 2023