

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 FA0206909 - LOS ARCOS	Site Address 1705 TULLY RD, SAN JOSE, CA 95122	Inspection Date 04/02/2024
Program PR0302401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LUIS GONZALEZ RODRIGUE	Inspection Time 16:15 - 16:55
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LUIS

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/12/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 04/02/2024. See details below.

Cited On: 03/12/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 04/02/2024

Cited On: 03/12/2024

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

This violation found not in compliance on 04/02/2024. See details below.

Cited On: 03/12/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 03/13/2024

Minor Violations

Cited On: 04/02/2024

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed waste drain pipe below the hand wash sink disconnected and draining directly onto the floor.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[COS] Manager reconnected the drain.

Cited On: 03/12/2024

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 04/02/2024. See details below.

Cited On: 04/02/2024

K48 - 2 Points - Plan review unapproved; 114380

OFFICIAL INSPECTION REPORT

Facility FA0206909 - LOS ARCOS	Site Address 1705 TULLY RD, SAN JOSE, CA 95122	Inspection Date 04/02/2024
Program PR0302401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LUIS GONZALEZ RODRIGUEZ	Inspection Time 16:15 - 16:55

Inspector Observations: - Facility has failed to meet comply-by date set by this Division to submit plans for the following:

Follow-up By 04/12/2024

- Additional three restrooms on the side of the building.
- Addition of storage space in the rear of the facility with unapproved floors, walls, and ceilings.
- Relocation of the ice machine to the newly built storage space.
- Replacement of two-compartment ware wash sink to three-compartment ware wash.
- Addition of a dedicated janitorial sink.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Facility will be given one final extension to submit plans by 4/12/2024.

Failure to submit plans by comply-by date may result in further enforcement action.

Measured Observations

N/A


Overall Comments:

- On-site for chargeable follow-up inspection to verify compliance K06 - Inadequate hand wash facilities supplied or accessible.
- Facility has restored kitchen layout equipment to the original approved layout - two-compartment ware wash sink and hand wash sink.
 - At time of follow-up inspection, hand wash station provided with warm water, hand soap, and paper towels readily available.
 - Waste drain pipe of the hand wash sink at time observed had been disconnected. See K22 violation above.
- Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.

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 **4/16/2024**. 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: Luis
Owner
Signed On: April 02, 2024