

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 FA0274206 - EL HALAL AMIGOS		Site Address 1100 LINCOLN AV 160, SAN JOSE, CA 95125		Inspection Date 07/21/2025		Placard Color & Score RED 84		
Program PR0414729 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL HALAL AMIGOS INC		Inspection Time 14:10 - 15:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By EDDIE (M) & HISSAM (OWNER-PHONE)				FSC Francisco Ramirez Avila 3/20/27

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				N
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							
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					N

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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0274206 - EL HALAL AMIGOS	Site Address 1100 LINCOLN AV 160, SAN JOSE, CA 95125	Inspection Date 07/21/2025
Program PR0414729 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EL HALAL AMIGOS INC	Inspection Time 14:10 - 15:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major:

1. Observed Vermin: Documented in the following areas:

Found several LIVE cockroach (at different life stages) around warewash station and behind safe area.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Monica Huato.

4. Notification: The person in charge during inspection, [Eddie & Hissam (phone)], has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor: Found DEAD cockroaches on wall above door and under warewash station. [CA] Eliminate all evidence of DEAD cockroaches. Clean and sanitize all effected areas. Provide approved pest control services.

Minor Violations

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

Inspector Observations: Found paper towel stored outside of mounted dispenser at hand wash station located in back prep area. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations: 1. Measured the following PHFs holding between 46F - 47F in 2 door under drawer at cooks line: shredded cheese, raw shrimp and stuff jalepeno.

2. Measured container of yellow rice holding at 48F in walk-in-cooler.

Per operator, PHFs placed in unit for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found several single use containers being reused for the storage of other food items in the back prep area. [CA] Discontinue using single use containers. Use approved multi-use containers.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

OFFICIAL INSPECTION REPORT

Facility FA0274206 - EL HALAL AMIGOS	Site Address 1100 LINCOLN AV 160, SAN JOSE, CA 95125	Inspection Date 07/21/2025
Program PR0414729 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EL HALAL AMIGOS INC	Inspection Time 14:10 - 15:45

Measured Observations

Item	Location	Measurement	Comments
shrimp	2 door reach in freezer	22.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
rice	hot insert	170.00 Fahrenheit	
meat	walk-in	41.00 Fahrenheit	
pork	hot insert	157.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
hot water	warewash/1-comp	120.00 Fahrenheit	
stuft jalepeno	2 door under drawer @ cooks line	46.00 Fahrenheit	
raw shrimp	2 door under drawer @ cooks line	47.00 Fahrenheit	
shredded cheese	2 door under drawer @ cooks line	46.00 Fahrenheit	
rice	walk-in	48.00 Fahrenheit	

Overall Comments:

****Facility is hereby closed due to LIVE cockroach infestation.**

The premises of each food facility must be maintained free of vermin. A facility cannot operator if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Once the above is corrected, submit the completed item to: helen.dinh@deh.sccgov.org and contact the main office at 408/918-3400 to schedule the follow-up inspection.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours (7:30am - 4:30pm) and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

*****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.*****

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/4/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0274206 - EL HALAL AMIGOS	Site Address 1100 LINCOLN AV 160, SAN JOSE, CA 95125	Inspection Date 07/21/2025
Program PR0414729 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EL HALAL AMIGOS INC	Inspection Time 14:10 - 15:45

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: Eddie Ruiz
Manager

Signed On: July 21, 2025