

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 FA0207616 - EL PORTAL COCINA Y MARISCOS		Site Address 2108 STORY RD A, SAN JOSE, CA 95122		Inspection Date 03/22/2022	
Program PR0301237 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EL PORTAL FOOD SERVICES		Inspection Time 14:40 - 16:00
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By GENARO MENDEZ	
				FSC Genaro Mendez 1/16/2022	

Placard Color & Score
GREEN
82

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
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	X	
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		
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	X	
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

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

Inspector Observations: The only hand wash station in the kitchen lacked paper towels. Paper towels inside men and women's restroom were maintained outside of dispenser. [CA] Ensure all handwashing stations have warm water, hand soap, and paper towels readily available at all times. Maintain paper towels inside dispensers. [COS] Manager provided paper towels.

Minor Violations

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: Build up of brown growth matter on white baffle on the inside of the ice machine. Soiled surface was not in contact with ice. [CA] Clean, sanitize, and maintain ice machine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Numerous live flies observed throughout kitchen. [CA] Use any and all approved methods to abate flies. Maintain facility free of pest and vermin.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Opened package of raw meat stored on shelf above container of cooked meat in soup inside three-door upright refrigerator in back storage area. Cases of raw shelled eggs maintained above ready-to-eat food items inside the same refrigerator. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Rear door of facility maintained propped opened during time of inspection. [CA] Maintain back door of facility closed at all times unless in active use to prevent the entry of vermin.

Employees opened beverage stored on preparation table where food is in active preparation. [CA] Provided designated location for employee foods and beverages separate and away from food preparation, food storage, and areas of clean and sanitized food contact surfaces. Utilize cups with lids.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked beef	Preparation refrigerator	41.00 Fahrenheit	Top insert
Raw marinated beef	Preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Birria	Stove	177.00 Fahrenheit	Hot holding
Pozole	Three-door upright refrigerator	40.00 Fahrenheit	Back storage room
Refried beans	Hot holding unit	170.00 Fahrenheit	
Cooked chicken	Three-door upright refrigerator	41.00 Fahrenheit	Back storage room
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	
Imitation crab	Preparation refrigerator	41.00 Fahrenheit	Sushi preparation
Pico de gallo with corn	Preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked white rice	Hot holding unit	171.00 Fahrenheit	
Raw scallops	Preparation refrigerator	40.00 Fahrenheit	Top insert
Pico de gallo	Preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked chicken wings	Preparation refrigerator	41.00 Fahrenheit	
Cooked shrimp	Preparation refrigerator	40.00 Fahrenheit	Sushi preparation
Chorizo	Three-door upright refrigerator	41.00 Fahrenheit	Back storage room
Cooked Spanish rice	Hot holding unit	178.00 Fahrenheit	
Cooked shrimp	Preparation refrigerator	41.00 Fahrenheit	Top insert

Overall Comments:

- Discussed with owner about re-categorizing facility to FP11 - Food Prep/Food Svc Op 0-5 Employees RC3.

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 **4/5/2022**. 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: Genaro Mendez
Manager/owner

Signed On: March 22, 2022

Comment: Signature not obtained due to COVID-19 protocols.