

# 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

|                                                                                  |  |                                                        |                                              |                                      |                                         |                                                                                                                                                                |  |                                       |
|----------------------------------------------------------------------------------|--|--------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0210846 - ANGELOU'S MEXICAN GRILL                           |  | <b>Site Address</b><br>78 S 1ST ST, SAN JOSE, CA 95113 |                                              | <b>Inspection Date</b><br>07/09/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>68</b> </div> |  |                                       |
| <b>Program</b><br>PR0306902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                        | <b>Owner Name</b><br>ANGELOU'S TS ENTERPRISE |                                      | <b>Inspection Time</b><br>13:35 - 15:45 |                                                                                                                                                                |  |                                       |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION           |                                              | <b>Consent By</b><br>DANIELA         |                                         |                                                                                                                                                                |  | <b>FSC</b> Teresa Lopez<br>03/08/2028 |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| 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                                  | X   |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| 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                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                | X   |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           | X   |     |
| 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                                      | X   |     |

# OFFICIAL INSPECTION REPORT

|                                                                           |                                   |                                                 |                                  |
|---------------------------------------------------------------------------|-----------------------------------|-------------------------------------------------|----------------------------------|
| Facility<br>FA0210846 - ANGELOU'S MEXICAN GRILL                           |                                   | Site Address<br>78 S 1ST ST, SAN JOSE, CA 95113 | Inspection Date<br>07/09/2025    |
| Program<br>PR0306902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>ANGELOU'S TS ENTERPRISE, INC.     | Inspection Time<br>13:35 - 15:45 |
| K48                                                                       | Plan review                       |                                                 |                                  |
| K49                                                                       | Permits available                 |                                                 |                                  |
| K58                                                                       | Placard properly displayed/posted |                                                 |                                  |

## Comments and Observations

### Major Violations

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

#### Inspector Observations:

**1. Chorizo measured 47F in the (under) prep unit adjacent to the steam table. Per one of the cooks, chorizo was cooked approximately one week ago.**

**2. Repeat Violations: Raw shell eggs measured 50F and shredded cheese measured 55F in the (upper) prep unit inserts in the prep unit next to the steam table. Per the PIC, eggs had been placed in the prep unit > 4 hours ago.**

**[CA] PHF shall be held at or below 41F.**

**[COS] Chorizo, raw shell eggs, and cheese (in the upper prep unit) were VC&D. See VC&D report.**

**Minor violation: Pico de gallo measured 45F (upper prep insert), flour + egg mix measured 46F, and raw chicken measured 46F (lower prep unit). Per the PIC, these items had been placed into the prep unit < 4 hours prior.**

**[CA] PHF shall be held at or below 41F.**

**[COS] PHF relocated to walk-in.**

### Minor Violations

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

#### Inspector Observations:

**1. Handwash sink in the kitchen observed to have plates and a bowl inside.**

**[CA] Handwash sink shall be used for no other purpose than hand washing.**

**2. Soap dispenser at bar area is empty. Pump soap bottle was available.**

**[CA] Soap shall be provided in permanent dispenser.**

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:

**1. Chlorine sanitizer concentration in dishwasher measured < 50 ppm.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**2. Table-mounted can opener blade observed to have brown buildup.**

**[CA] Clean and sanitize regularly to prevent accumulation of soil.**

**3. Soda gun observed to have brown buildup on nozzle.**

**[CA] Clean regularly and maintain.**

**4. Ice machine observed to have brown buildup on interior panels.**

**[CA] Clean regularly and maintain.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                 |                                  |
|---------------------------------------------------------------------------|-------------------------------------------------|----------------------------------|
| Facility<br>FA0210846 - ANGELOU'S MEXICAN GRILL                           | Site Address<br>78 S 1ST ST, SAN JOSE, CA 95113 | Inspection Date<br>07/09/2025    |
| Program<br>PR0306902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>ANGELOU'S TS ENTERPRISE, INC.     | Inspection Time<br>13:35 - 15:45 |

**Inspector Observations:**

**Unlabeled chemical observed on chemical rack underneath 3 compartment sink.**

**[CA] Chemicals shall be labeled with their common name.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:**

**Observed container with white substance that was not labeled.**

**[CA] Food containers shall be labeled if they are not easily identifiable.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:**

**Repeat Violation: Food buildup observed on the floor under cook-line, and on shelves that cutting boards are stored on.**

**[CA] Nonfood contact surfaces shall be kept clean.**

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:**

**1. Prep unit adjacent to steam table is unable to keep PHF at or below 41F. Ambient measured 47F.**

**[CA] Repair or replace unit.**

**2. Gasket on the left door of the 2 door reach-in is in disrepair.**

**[CA] Repair or replace gasket.**

**3. Rubber spatula observed to be chipped in multiple locations.**

**[CA] Equipment shall be maintained in good condition, so as not to allow foreign objects into food. Replace spatula.**

**4. Container used to store chips located on top of 2 door reach-in is cracked, and is not food grade.**

**[CA] Containers shall be food-grade or equivalent, and shall be maintained in good condition.**

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:**

**1. Per the PIC, alcohol bottle in the bar area is refilled and reused.**

**[CA] Single use containers shall not be reused.**

**2. Observed handle of tongs in direct contact with chips in the front service area.**

**[CA] Handle shall be not be stored in direct contact with food.**

**3. Multiple CO2 canisters in the bar area are not secured.**

**[CA] Chain or otherwise secure CO2 canisters.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                 |                                  |
|---------------------------------------------------------------------------|-------------------------------------------------|----------------------------------|
| Facility<br>FA0210846 - ANGELOU'S MEXICAN GRILL                           | Site Address<br>78 S 1ST ST, SAN JOSE, CA 95113 | Inspection Date<br>07/09/2025    |
| Program<br>PR0306902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>ANGELOU'S TS ENTERPRISE, INC.     | Inspection Time<br>13:35 - 15:45 |

**Inspector Observations:**

**Chlorine sanitizer in wiping cloth bucket measured < 100 ppm.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations:**

**Dumpster lid maintained open.**

**[CA] Dumpster lids shall be kept closed to prevent the intrusion of vermin.**

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:**

**1. Keys observed on counter in the kitchen area. First aid kit stored directly over food storage/food prep area.**

**[CA] Personal items shall be stored away from food prep/food storage areas.**

**[COS] PIC relocated both items.**

**2. Unused oven located on a counter in the kitchen area.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:**

**1. Expired permit is posted.**

**[CA] The current health permit issued by this department shall be posted in a conspicuous place in the food facility.**

**2. Employee handwash signs are not posted in the restroom.**

**[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item               | Location      | Measurement       | Comments |
|--------------------|---------------|-------------------|----------|
| rice               | prep unit 2   | 41.00 Fahrenheit  |          |
| refried beans      | steam table   | 150.00 Fahrenheit |          |
| rice               | steam table   | 183.00 Fahrenheit |          |
| chlorine sanitizer | dishwasher    | 25.00 PPM         |          |
| ground beef        | steam table   | 156.00 Fahrenheit |          |
| water              | 3 comp sink   | 120.00 Fahrenheit |          |
| chlorine sanitizer | wiping bucket | 25.00 PPM         |          |
| water              | hand sink     | 100.00 Fahrenheit |          |

## Overall Comments:

**Notes:**

**- Joint inspection with M. Chin. Report written by M. Chin.**

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                 |                                  |
|---------------------------------------------------------------------------|-------------------------------------------------|----------------------------------|
| Facility<br>FA0210846 - ANGELOU'S MEXICAN GRILL                           | Site Address<br>78 S 1ST ST, SAN JOSE, CA 95113 | Inspection Date<br>07/09/2025    |
| Program<br>PR0306902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>ANGELOU'S TS ENTERPRISE, INC.     | Inspection Time<br>13:35 - 15:45 |

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 7/23/2025. 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.

## 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: Daniela  
Cashier  
Signed On: July 09, 2025