

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 FA0258095 - TAQUERIA EL RANCHITO		Site Address 1795 HILLSDALE AV 60, SAN JOSE, CA 95124		Inspection Date 07/29/2024	
Program PR0377739 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAQUERIA DOS COMPADRE		Inspection Time 12:50 - 14:20
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By JOSE ANGULO	FSC Not Available		

Placard Color & Score
GREEN
73

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		X			N
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	X	
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	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	X	
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

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

Inspector Observations: Major: Measured a container of intestine holding at 51F in 2 door reach in at cooks line for less than 4 hours. [CA] Maintain all cold PHFs to be held at or below 41F. [COS] Operator directed to relocate PHFs to other refrigeration unit.

Minor: Measured the container of raw beef and cooked beef holding between 46F - 47F in 2 door reach in @ cooks line. [CA] Maintain all cold PHFs to be held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1. Lacking food safety certificate (FSC). Per operator, previous FSC had expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Found several food handler cards expired. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Renew food handler cards.

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

Inspector Observations: Found soap dispenser at hand wash station adjacent to ice machine in disrepair. Soap unable to dispense. Note: Another hand wash station stocked with soap and paper next to cash register. [CA] Ensure soap dispenser is working properly.

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

Inspector Observations: 1. Found a couple of ants around 1-compartment sink.

2. Found a couple flies in food facility. Note: Front door wide open.

[CA] Each food facility shall be free of pest such as ants/flies. Provide approved pest control services.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Found 2 box of frozen food product thawing on 1-compartment sink drain board and in compartment sink without cold running water. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: Found shell eggs and container of raw meat stored above ready to eat foods in walk-in-cooler. [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.

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. Observed several bulk bin scoops handle in direct contact with food content in back storage area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2. Missing one lid for bulk bin in back prep area. [CA] Provide lid.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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- Inspector Observations:**
1. Found leaking faucet at warewash sink (spray nozzle) when water is on.
 2. Found leaking atmospheric pressure valve at mop sink when water is on.
[CA] Secure leak.
 3. Found hot water pressure at mop sink weak. Observed water drizzling out. [CA] Ensure water pressure is sufficient for any cleaning purposes.

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. Found mopping equipment stored directly in mop sink. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
 2. Found exterior screen door with gap greater than 1/4 inch. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
shell eggs	walk-in	40.00 Fahrenheit	
rice	microwave	110.00 Fahrenheit	process of reheating
cooked shrimp	2 door cold top	38.00 Fahrenheit	
pork	hot holding	156.00 Fahrenheit	
pulled pork	hot holding	142.00 Fahrenheit	
beans	rack	104.00 Fahrenheit	process of cooling
red soup	1 door upright	41.00 Fahrenheit	
intestine	2 door reach in	51.00 Fahrenheit	
beef soup	1 door upright	104.00 Fahrenheit	between 104F - 106F, process of cooling
minced meat	2 door reach in	41.00 Fahrenheit	
fish	flat top	178.00 Fahrenheit	process of cooking
cooked meats	walk-in	41.00 Fahrenheit	
rice	rack	132.00 Fahrenheit	process of cooling
salsa	2 door cold top	39.00 Fahrenheit	
beans	walk-in	82.00 Fahrenheit	process of cooling
shredded cheese	2 door cold top	39.00 Fahrenheit	
meat	2 door upright freeer	17.30 Fahrenheit	
beverage	1 door upright	37.00 Fahrenheit	
pulled pork	rack	135.00 Fahrenheit	process of cooling
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
rice	1 door upright	41.00 Fahrenheit	
refried beans	hot holding	159.00 Fahrenheit	
raw meat	walk-in	37.00 Fahrenheit	
rice	hot holding	145.00 Fahrenheit	
chlorine	warewash	100.00 PPM	
cooked beef	2 door reach in	47.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
salsa	cold insert (self-service)	38.00 Fahrenheit	
raw beef	2 door reach in	46.00 Fahrenheit	

Overall Comments:

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 **8/12/2024**. 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.

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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: Jose Angulo
Manager

Signed On: July 29, 2024