

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 FA0210580 - CHECO'S RESTAURANT		Site Address 674 N 13TH ST A, SAN JOSE, CA 95112		Inspection Date 03/05/2025	
Program PR0301268 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ENRIQUEZ, DINORA		Inspection Time 15:20 - 16:50
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION		Consent By DINORA	FSC Dinora Enriquez 08/07/2027	

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						
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		X			
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		S
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0210580 - CHECO'S RESTAURANT	Site Address 674 N 13TH ST A, SAN JOSE, CA 95112	Inspection Date 03/05/2025
Program PR0301268 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ENRIQUEZ, DINORA	Inspection Time 15:20 - 16:50
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: No paper towels at only handwash sink. [CA] Single-use sanitary towels shall be provided in dispensers at all times. [COS] Paper towels were provided in dispenser.

Minor: Strainer stored in basin of handwash sink. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. A handwashing facility shall not be used for purposes other than handwashing.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Missing consumer advisory for aguachiles; menu states uncooked shrimp. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

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

Inspector Observations: Several fruit flies present in back prep area. [CA] Food facility shall be kept free of flies, insects, weevils, ants, gnats, and fruit flies.

One dead cockroach on wall at right end of cook line. [CA] Clean and sanitize area of dead cockroaches.

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: Raw fish stored above vegetables in prep cooler. Raw eggs stored above vegetables in clear door 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.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulation of debris on floors and walls throughout prep area. [CA] Floors and walls in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
beans	sliding door cooler	41.00 Fahrenheit	
fries	chest freezer - bar area	-4.00 Fahrenheit	IR
shrimp	chest freezer - back	18.00 Fahrenheit	IR
cooked tomatoes	counter	150.00 Fahrenheit	
fish	prep cooler	41.00 Fahrenheit	
fish	white freezer - next to prep cooler	17.00 Fahrenheit	IR
shrimp	prep cooler	38.00 Fahrenheit	
eggs	clear door cooler	38.00 Fahrenheit	
tomatoes	prep cooler - cook line	40.00 Fahrenheit	
cheese	prep cooler - cook line	41.00 Fahrenheit	
temperature	hot water bath for utensils	145.00 Fahrenheit	
rice	hot hold - cook line	142.00 Fahrenheit	
chicken	white freezer - end	10.00 Fahrenheit	IR
milk	clear door cooler	40.00 Fahrenheit	
hot water	prep sin	120.00 Fahrenheit	
cheese	sliding door cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0210580 - CHECO'S RESTAURANT	Site Address 674 N 13TH ST A, SAN JOSE, CA 95112	Inspection Date 03/05/2025
Program PR0301268 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ENRIQUEZ, DINORA	Inspection Time 15:20 - 16:50

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 **3/19/2025**. 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: Dinora
Owner

Signed On: March 05, 2025