

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 FA0262371 - ARAUJO'S MEXICAN GRILL		Site Address 3070 SENTER RD, SAN JOSE, CA 95111	Inspection Date 08/12/2022
Program PR0385208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ARAUJO'S MEXICAN GRILL II	Inspection Time 14:25 - 15:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ANTONIO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/09/2022

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

Compliance of this violation has been verified on: 08/12/2022

Cited On: 08/09/2022

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/12/2022

Cited On: 08/09/2022

K14 - 8 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

Compliance of this violation has been verified on: 08/12/2022

Minor Violations

Cited On: 08/12/2022

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

Inspector Observations: Cooked beans maintained at the speed line measured at 129F. Employee observed recently refilling beans from cooling stock pot. [CA] PHFs shall be held at 41F or below or at 135F or above. [COS] Instructed employee to reheat beans to 165F prior to hot holding again at 135F.

Measured Observations

Item	Location	Measurement	Comments
Carne asada	Steam table	154.00 Fahrenheit	
Tripas	Steam table	160.00 Fahrenheit	
Birria	Walk-in refrigerator	41.00 Fahrenheit	
Carnitas	Walk-in refrigerator	41.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	40.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Cut watermelon	Walk-in refrigerator	41.00 Fahrenheit	
Cooked rice	Steam table	136.00 Fahrenheit	
Cooked chicken	Steam table	157.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a Conditional Pass during a routine inspection on 8/9/2022.

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 8/26/2022. 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.

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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

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Received By: Antonio
PIC
Signed On: August 12, 2022