

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 FA0258110 - CHAVEZ SUPERMARKET-RESTAURANT	Site Address 2327 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 06/20/2025
Program PR0377786 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAVID & ESPERANZA CHAVE	Inspection Time 12:30 - 13:00
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By DENELIS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Guacamole in ice bath measured 52F on the top and 38F on the bottom. Guacamole was placed into the ice bath three hours prior to temperature measurement. Carne asada in steam table measured 109F to 111F. Per PIC, the carne asada was cooked 15 minutes prior, cut up and placed into insert. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Ice and water were added to ice bath to cool items down. Water was added to steam table to maintain temperatures of future items placed inside. Carne asada in container will be discarded after four hours.

MINOR violation: Pico de gallo, cheese and salsa verde measured 47F/48F on the top and 38F on the bottom of the container in the ice bath for less than four hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure that ice and water go up the sides of the containers to maintain the temperature of the PHF inside.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three compartment sink	200.00 PPM	
Cheese	Ice bath	48.00 Fahrenheit	48F-38F
Sour cream	Walk in fridge	38.00 Fahrenheit	
Carne asada	Grill	160.00 Fahrenheit	
Carne asada	Walk in fridge	38.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Pico	Ice bath	47.00 Fahrenheit	47F-48F
Carne asada	Cold holding drawer	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Salsa verde	Ice bath	47.00 Fahrenheit	39F-47F
Salsa verde	Walk in fridge	38.00 Fahrenheit	
Guacamole	Ice bath	52.00 Fahrenheit	52F-38F

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 **7/4/2025**. 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.

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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

Denelis Pineda

Received By: Denelis Pineda
Store manager

Signed On: June 20, 2025