

# 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> FA0262371 - ARAUJO'S MEXICAN GRILL		<b>Site Address</b> 3070 SENTER RD, SAN JOSE, CA 95111		<b>Inspection Date</b> 01/05/2023		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>77</b> </div>		
<b>Program</b> PR0385208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> ARAUJO'S MEXICAN GRILL II		<b>Inspection Time</b> 10:30 - 12:15			
<b>Inspected By</b> GUILLERMO VAZQUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> GEORGE C.				<b>FSC</b> Not Available

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						S
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					N
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		
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	X	
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		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: 1. (MAJOR) Cut tomatoes and pico de gallo in front prep table was measured between 54-55°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Have prep table serviced. Recommend have unit serviced.**

**[SA] Facility will only use food for a maximum of 4-hours and toss food away.**

**2. (MAJOR) Salsas (tomato based) in the self serve was measured between 52-53°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend have unit serviced.**

**[SA] Facility will only use food for a maximum of 4-hours and toss food away.**

**3. (MINOR) Food within the walk in was measured between 43-44°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend have unit serviced.**

Follow-up By 01/10/2023
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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

**Inspector Observations: Sanitizer within the 3-Compartment sink was measured at 0PPM at the time of inspection. Dishes being washed inside of basins. Sanitizer dispenser may be damaged, unable to get any sanitizer when pulling from dispenser.**

**[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.**

**[SA] Facility will manually added sanitizer to 3-Compartment sink.**

Follow-up By 01/10/2023
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### Minor Violations

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

**Inspector Observations: Unable to provide a current food manger certification and food handler cards at the time of inspection. Per PIC they are in the process of taking a class for everyone to get certifications.**

**[CA] Obtain new food manger certification within 60-days and food handler cards within 30-days.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Unable to provide test strips for quats at the time of inspection.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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: Multiple pieces in the back of the facility that is no longer in use. Per PIC, they do not use any of the equipment and no sure what will be done with it.**

**[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.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Front prep table	55.00 Fahrenheit	Adjust to 41°F below.
Cooked steak	Steam table (Hot holding)	189.00 Fahrenheit	
Raw shrimp	Prep table	39.00 Fahrenheit	
Raw steak	Reach in	39.00 Fahrenheit	
Sausage	Reach in #2	39.00 Fahrenheit	
Flautas	Under counter refrigeration (Cook line)	39.00 Fahrenheit	
Pico de gallo	Walk in	44.00 Fahrenheit	Adjust to 41°F below.
Hot water	3-Compartment	120.00 Fahrenheit	
Beans	Steam table (Hot holding)	198.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Salsa tomatoe based (Habanero)	Self serve	52.00 Fahrenheit	Adjust to 41°F below.
Warm water	Hand wash	100.00 Fahrenheit	
Cooked pork	Walk in	43.00 Fahrenheit	Adjust to 41°F below.
Salsa	Reach in #3 (Next to cashier station)	39.00 Fahrenheit	
Raw steak	Under counter refrigeration (Cook line)	39.00 Fahrenheit	
Ambient	Hot box (to go orders)	155.00 Fahrenheit	
Salsa tomatoe based (Callejera)	Self serve	53.00 Fahrenheit	Adjust to 41°F below.
Sanitizer (Quats)	3-Compartment	0.00 PPM	Adjust to 200PPM of quats.
Pico de gallo	Front prep table	54.00 Fahrenheit	Adjust to 41°F below.
Warm water	Restroom	100.00 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 **1/19/2023**. 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: George C.  
Consultant (PIC)  
Signed On: January 05, 2023