

# 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 FA0207671 - TANCHITO'S RESTAURANT		Site Address 2148 STORY RD #3, SAN JOSE, CA 95122		Inspection Date 01/29/2025	
Program PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHAVEZ, RENE		Inspection Time 13:50 - 14:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By RENE C.	FSC Mirna Janet Najera 04/19/2029	

Placard Color & Score
<b>GREEN</b>
<b>91</b>

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						
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						
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	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		
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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 FA0207671 - TANCHITO'S RESTAURANT	Site Address 2148 STORY RD #3, SAN JOSE, CA 95122	Inspection Date 01/29/2025
Program PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHAVEZ, RENE	Inspection Time 13:50 - 14:50
K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K14 - 3 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: Sanitizing solution at the three-compartment sink measured at 25 PPM chlorine.**

**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**[COS] Owner added more chlorine bleach. Solution measured at 100 PPM.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Observed gaskets on food preparation refrigerator and walk-in freezer heavily torn and in disrepair.**

**[CA] Replace rubber gaskets.**

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

**Inspector Observations: Heavy build up of grease observed on wall behind the food preparation table next to the griddle.**

**Heavy accumulation of food residue observed on floor and wall around the floor mixer at the right side storage room.**

**[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.**

**Observed FRP behind the three-compartment sink partially detached with large gap.**

**[CA] Secure wall. Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

**Numerous missing floor tiles.**

**[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

# OFFICIAL INSPECTION REPORT

Facility FA0207671 - TANCHITO'S RESTAURANT	Site Address 2148 STORY RD #3, SAN JOSE, CA 95122	Inspection Date 01/29/2025
Program PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHAVEZ, RENE	Inspection Time 13:50 - 14:50

**Inspector Observations: --48 HOUR NOTICE--**

**Follow-up By**  
01/31/2025

**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**\* Invoice provided to owner.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Beans	Walk-in refrigerator	41.00 Fahrenheit	
To-go containers of soup	Walk-in refrigerator	39.00 Fahrenheit	
Beans	Steam table	169.00 Fahrenheit	
Pico de gallo	Food preparation refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink - restrooms	100.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Raw sliced beef	Food preparation refrigerator	38.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	110.00 Fahrenheit	
Rice	Steam table	167.00 Fahrenheit	
Raw marinated beef	Food preparation refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	42.00 Fahrenheit	
Ambient	Merchandiser refrigerator	37.00 Fahrenheit	
Cooked pork	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	40.00 Fahrenheit	
Rice and beans	Steam table	168.00 Fahrenheit	
Rice	Walk-in refrigerator	41.00 Fahrenheit	
Raw shelled eggs	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Sliced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Diced tomatoes	Food preparation refrigerator	39.00 Fahrenheit	Top insert

## Overall Comments:

**- Commissary evaluation was conducted concurrently with routine inspection.**

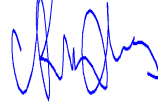
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/12/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0207671 - TANCHITO'S RESTAURANT	<b>Site Address</b> 2148 STORY RD #3, SAN JOSE, CA 95122	<b>Inspection Date</b> 01/29/2025
<b>Program</b> PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> CHAVEZ, RENE	<b>Inspection Time</b> 13:50 - 14:50

**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:** Rene C.  
Owner

**Signed On:** January 29, 2025