

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 FA0206405 - EL CABRON KITCHEN AND CANTINA		Site Address 155 W SAN FERNANDO ST, SAN JOSE, CA 95113		Inspection Date 10/23/2025	
Program PR0307099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EL CABRON KITCHEN & CAN		Inspection Time 16:50 - 18:15
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY CASTILLO	
				FSC Jay Sun 07/28/2027	

Placard Color & Score
GREEN
81

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	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		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	X	
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		
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

1. *Several of the alcohol bottles had small flies in them.*

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Items were discarded.

2. *The ice machine had yellow biological growth on the interior upper panel that was dripping into the ice bin.*

[CA] Ensure to maintain food contact surfaces of clean and sanitized.

[COS] Ice was discarded and machine was cleaned.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. *The handwash sink near the prep sink lacked paper towels.*

Note: there is another handwash sink near the cookline.

2. *The bar lacked paper towels at the only handwash sink.*

3. *Three of the 4 restrooms had the paper towel roll placed outside of the dispenser.*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] All handwash stations were stocked properly.

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:

The dishwasher in the kitchen and the dishwasher in the bar both measured at 0 ppm. No active ware washing was occurring.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Three compartment sink was set up to sanitize dishes in the meantime.

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

Inspector Observations:

Small flies were observed in the bar and the hallway area with the janitorial sink.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Performance-Based Inspection Questions

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N/A

Measured Observations

Item	Location	Measurement	Comments
Rice	Range burner	170.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Chlorine	Three Compartment Sink	100.00 PPM	
Carnitas	Rack	145.00 Fahrenheit	Cooling ~ 30 minutes
Ambient Air	Walk in Cooler	32.00 Fahrenheit	IR
Pico de Gallo	Prep Cooler	38.00 Fahrenheit	
Beef	Steam Table	155.00 Fahrenheit	
Carnitas	Steam Table	155.00 Fahrenheit	
Water	Three Compartment Sink	140.00 Fahrenheit	
Chlorine	Upright Dishwasher & Undercounter Dishwasher	0.00 PPM	
Shrimp	Prep Sink	30.00 Fahrenheit	Thawing under running water

Overall Comments:

Notes:

- A follow up inspection will be conducted to verify compliance with K13 and K14.

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 **11/6/2025**. 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: Anthony Castillo
Partner

Signed On: October 23, 2025