

# 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> FA0259245 - ARAUJO'S MEXICAN GRILL / EL PAISA		<b>Site Address</b> 1720 STORY RD, SAN JOSE, CA 95122		<b>Inspection Date</b> 05/02/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>63</b> </div>		
<b>Program</b> PR0379807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> ARAUJO, FRANK		<b>Inspection Time</b> 12:20 - 15:00			
<b>Inspected By</b> MARCELA MASRI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ANA RODRIGUEZ				<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	X			
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		X			S
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	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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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	X
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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:** *FOUND THE PICO DE GALLO, THE CHEESE AND THE CUT TOMATO AT THE SERVICE REFRIGERATOR AT 53F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA; MAY USE THE FOOD FOR UP TO 4 HRS TODAY ONLY, THEN DISCARD.*

*FOUND THE HAM AND OTHER POTENTIALLY HAZARDOUS FOOD AT 47F IN THE WALK IN COOLER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: MANAGER STATES THAT THE FOOD HAS BEEN BROUGHT IN THE COOLER FOR ABOUT 3 HOURS. TRANSFER THE FOOD TO A WORKING REFRIGERATOR. NOTE: THE MANAGER ADJUSTED THE TEMPERATURE AND IT NOW IS AT 39F. OK TO USE.*

*FOUND THE AL PASTOR CONE INTERNAL TEMPERATURE AT 87F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW OR HOT AT 135F OR ABOVE. YOU MAY USE TIME AS A PUBLIC HEALTH CONTROL. NOTE: AN APPLICATION FOR USING TIME AS A PUBLIC HEALTH CONTROL FOR ALL THE POTENTIALLY HAZARDOUS FOOD IN THE SERVICE REFRIGERATOR, SELF SERVE SALSA AND AL PASTOR PORK WAS FILLED OUT AND IT WILL BE FILED BY THE DEPARTMENT. THE FOOD SHALL BE TIME AND DATE MARKED ACCORDINGLY. AFTER FOUR HOURS HAVE LAPSED, THE REMAINING FOOD SHALL BE DISCARDED. COS. THE REMAINING AL PASTOR MEAT WAS REMOVED FROM THE CONE, COOKED AND HOT COLD.*

### Minor Violations

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

**Inspector Observations:** *MISSING THE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS. [CA] PROVIDE A FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. COS*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISPOSE OF WASTE WATER IN THE SANITARY SEWER. COS*

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

**Inspector Observations:** *FOUND FRUIT FLIES IN THE BACK OF THE FACILITY NEAR THE MOP SINK. [CA] ENSURE THE FACILITY DOES NOT HAVE ANY FRUIT FLIES.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *FOUND A SPRAY BOTTLE WITHOUT A LABEL BY THE SERVICE REFRIGERATOR. [CA] PROVIDE A LABEL.*

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

**Inspector Observations:** *FOUND SOME BOXES WITH BEEF STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.*

*FOUND 12 BOXES OF BEEF STORED ON THE FLOOR IN THE FOOD PREPARATION AREA TO BE CUT. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THE FAN COVERS MORE OFTEN.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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**Inspector Observations:** *FOUND A BOWL BEING USED FOR THE RICE. [CA] USE FOOD GRADE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *ONE LIGHT AT THE HOOD IS NOT WORKING. [CA] PROVIDE A WORKING LIGHT.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** *MISSING A PROBE TYPE THERMOMETER TO TAKE INTERNAL TEMPERATURES OF FOOD. [CA] PROVIDE A THERMOMETER.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *FOUND A COUPLE OF WIPING CLOTHS STORED ON THE FOOD COUNTERS. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.*

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:** *FOUND THE MOP INSIDE THE MOP BUCKET.[CA] HANG THE MOP TO AIR DRY. COS*

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

**Inspector Observations:** *FOUND THE WALL BY THE MOP SINK IN DISREPAIR AND TILE MISSING THROUGHOUT THE KITCHEN FLOOR.[CA] REPAIR THE WALL AND FLOORS.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:** *MISSING THE HAND WASH SIGN IN THE WOMEN'S RESTROOM. [CA] PROVIDE A SIGN. COS*

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
AL PASTOR	IN THE CONE	87.00 Fahrenheit	
HOT WATER	HAND WASH SINKS	100.00 Fahrenheit	
HAM	WALK IN COOLER	47.00 Fahrenheit	
EGGS	WALK IN COOLER	47.00 Fahrenheit	
TRIPE	COOKING TEMP	180.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PICO DE GALLO	SERVICE REFRIGERATOR	53.00 Fahrenheit	
BEEF	WALK IN FREEZER	9.00 Fahrenheit	
TAMALES	WALK IN FREEZER	9.00 Fahrenheit	
BEEF	WALK IN COOLER	47.00 Fahrenheit	
MILK	WALK IN COOLER	47.00 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 **5/16/2024**. 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



**Received By:** NATHAN CASPER  
MANAGER

**Signed On:** May 02, 2024