

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 FA0251594 - EL COMAL KITCHEN INC		Site Address 266 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 02/04/2025	
Program PR0365673 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JAIME VALLE		Inspection Time 13:45 - 15:30
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By ARACELI HERNANDEZ	FSC Jaime Valle 10/10/2029		

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						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			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	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						S
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0251594 - EL COMAL KITCHEN INC	Site Address 266 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 02/04/2025
Program PR0365673 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JAIME VALLE	Inspection Time 13:45 - 15:30
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: Measured cooked rice at 105 F and cooked chicken at 101 F within the left side of the steam table. Rice container was too large, not allowing it to be fully inserted into the warmer. Cook stated that the rice and the chicken were placed within the unit from an alternate warmer 30 min to 1 hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Rice placed in an alternate container, temperature of the steam well turned up to maintain foods at 135 F or above.

Measured salsa at 52 F on top pf an ice bath at the plating station. PIC stated that the salsa was removed from refrigeration 2 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Salsa relocated to the refrigerator to be cooled to and held at 41 F or below.

Measured cooked potatoes at 100 F within a pan on the upper shelf above the range oven. PIC stated that the potatoes were cooked in the am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Potatoes voluntarily condemned and discarded.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked chicken measured at 100 F cooling within a 4 inch pan. PIC stated that the chicken started the cooling process 1 hour prior.**[CA]** Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Menu lacks a consumer advisory for the Ceviche dish.

[CA] Provide consumer disclosure and reminder for the sale of raw or undercooked animal-derived foods.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: The hot water supply of the cook line hand wash sink turns on and off intermittently.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed the storage of raw fish, shrimp and chicken directly above cooked foods within the 2 door upright fridge.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0251594 - EL COMAL KITCHEN INC	Site Address 266 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 02/04/2025
Program PR0365673 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JAIME VALLE	Inspection Time 13:45 - 15:30

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
shrimp	prep fridge	39.00 Fahrenheit	
cooked chicken	prep counter	100.00 Fahrenheit	
cream	reach in fridge	39.00 Fahrenheit	
cooked potatoes	shelf above range oven	100.00 Fahrenheit	
rice	steamer	152.00 Fahrenheit	
tomatoes	prep fridge 2	38.00 Fahrenheit	
rice	steam table	101.00 Fahrenheit	
salsa	counter on ice	52.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
chicken	steam table	105.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
mole	upright fridge	39.00 Fahrenheit	

Overall Comments:

Note:

Obtain employee food handler cards for each food service employee and have available for review during inspections.

Post Department of Environmental Health permit in public view.

Permit invoice for \$1,107.00 has not been paid.

Online payment system can be found at EHInfo.org

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 **2/18/2025**. 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: araceli hernandez
manager

Signed On: February 04, 2025