

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 FA0207616 - EL PORTAL COCINA Y MARISCOS		Site Address 2108 STORY RD A, SAN JOSE, CA 95122	Inspection Date 08/17/2021
Program PR0301237 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EL PORTAL FOOD SERVICES	Inspection Time 09:35 - 10:30
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By GERNARO MENDEZ	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed the food preparation sink to be directly plumbed. [CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.

Observed the ice machine drain line to be draining to the exterior of the building. [CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed the restroom doors to be non-self closing. [CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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

Inspector Observations: Observed the rear storage room to lack approved floors, walls and ceilings. [CA] The floor, wall and ceiling surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Rear storage room and the 4 door freezer within shall not be used for the storage of food or food contact items until area is brought up to code. Submit plans to plan check if area is remodeled.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	bar 3 compartment sink	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: EI Portal Food Services Inc.

NEW FACILITY NAME: EI Portal Cocina y Mariscos

The applicant has completed the application for an Environmental Health Permit.

FP14 \$1,435.00; Facility to be billed to address on file.

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Permit issued and valid: 09/01/2021 - 8/31/2022

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

Permit condition: The rear storage room is not approved for food or food contact item storage.

***Structural Review inspection conducted on 8/17/2021**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Okay to operate as of today.

-Other handouts. Handwashing, employee illness, consumer advisory, allergens

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 **8/31/2021**. 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: Gernaro Mendez
Owner

Signed On: August 17, 2021