

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 FA0209885 - SOL DE NAYARIT		Site Address 5272 MONTEREY RD D, SAN JOSE, CA 95111	Inspection Date 08/14/2026
Program PR0302667 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GERARDO SOLIS	Inspection Time 10:00 - 10:45
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By JOSE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Shrimp measured 49F in preparation unit, squid measured 50F in preparation unit. Ambient air of preparation unit measured 50F. Per PIC, the items had been in the preparation unit since the day before. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PHF in preparation unit VC&D

Minor Violations

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, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Preparation unit was not maintaining PHF at 41F or below. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Scoop handles in contact with food in bulk food storage containers. Observed bowl used as scoop in bulk food storage container. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility requires a food preparation sink and a second handwash sink in the food preparation area. [CA] Facility must submit plans to this department by 09/14/2026 to install a food preparation sink and a second handwash sink. Final inspection must occur by EH Plan Check by 10/14/2026.

****Facility must also submit standard operating procedures for how they will operate with a food preparation sink prior to opening and operating facility for approval by this department.**

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Janitorial sink	120.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Ambient air	Preparation unit	51.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Squid	Preparation unit	50.00 Fahrenheit	
Shrimp	Preparation unit	49.00 Fahrenheit	
Chlorine	Mechanics warewash	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Mariscos El Dorado

NEW OWNER: Fermin Tellez

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

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2026 - 08/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 08/14/2026***

****Permit condition: Facility must submit plans to install a preparation sink and a handwash sink by 09/14/2026. Facility must install preparation sink and handwash sink and have a final inspection by EH Plan Check by 10/14/2026.***

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

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 **8/28/2026**. 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:	Fermin Tellez Owner
Signed On:	August 14, 2026