

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 FA0209449 - CATRACHO RESTAURANT		Site Address 4278 SENTER RD #5, SAN JOSE, CA 95111		Inspection Date 11/18/2024		Placard Color & Score GREEN 73		
Program PR0302931 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name OLGA DE ARO S.		Inspection Time 13:55 - 15:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JESUS MONTES				FSC JESUS MONTES 11/8/28

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						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		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						
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	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
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	X	
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

K14 - 8 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: FOUND THE FOOD EMPLOYEE WASHING DISHES WITHOUT SANITIZING THEM. [CA] ENSURE TO PROVIDE THE THIRD STEP THAT INCLUDES THE SANITIZING STEP WITH CHLORINE OR QUATERNARY AMMONIUM SANITIZER. COS. THE UTENSILS WASHED WERE SANITIZED.

Minor Violations

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

Inspector Observations: MISSING THE FOOD HANDLER'S CARD FOR THE FOOD EMPLOYEE. [CA] PROVIDE THE FOOD HANDLER'S CARD.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: FOUND THE FOOD EMPLOYEE EATING A TREAT IN THE KITCHEN. [CA] DO NOT EAT IN THE KITCHEN, FOOD PREPARATION AREAS OR IN THE FOOD STORAGE AREAS.

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

Inspector Observations: THE PAPER TOWELS ARE OUTSIDE THE WALL DISPENSER. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.

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: FOUND TWO LARGE OPEN BAGS OF MASECA (CORN FLOUR) IN THE DRY STORAGE ROOM. [CA] ONCE OPENED, STORED THEIR CONTENTS IN A FOOD GRADE WASHABLE CONTAINERS WITH A LID AND LABEL.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND FROZEN TREATS WITHOUT A LABEL IN THE REACH DOWN FREEZER. [CA] PROVIDE A LABEL WITH THE FOLLOWING:

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
4. NAME AND ADDRESS OF MANUFACTURER

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: MISSING THE CHLORINE SANITIZER TEST STRIPS. [CA] PROVIDE THE TEST STRIPS TO MEASURE 100 PPM CHLORINE SANITIZER AT THE 3 COMPARTMENT SINK.

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

Inspector Observations: FOUND EXCESSIVE GREASE ON THE HOOD BAFFLES. [CA] CLEAN THE BAFFLES MORE OFTEN.

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 A CELL PHONE STORED ON THE FOOD PREPARATION TABLE. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

Performance-Based Inspection Questions

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Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

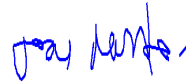
Item	Location	Measurement	Comments
CHICKEN	HOT HOLDING	145.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	16.00 Fahrenheit	
MEAT	REACH DOWN FREEZER	22.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHEESE	SLIDE DOOR REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
MEAT	COOKING TEMP	271.00 Fahrenheit	
RICE	REACH IN FREEZER	10.00 Fahrenheit	
CRAB	REACH IN FREEZER	4.00 Fahrenheit	
PORK CHOPS	REACH IN REFRIGERATOR	33.00 Fahrenheit	
ORCHATA	SLIDE DOOR REFRIGERATOR	41.00 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 12/2/2024. 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.

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: JESUS MONTES
PIC
Signed On: November 18, 2024