

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 FA0262371 - ARAUJO'S MEXICAN GRILL		Site Address 3070 SENTER RD, SAN JOSE, CA 95111		Inspection Date 10/23/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0385208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ARAUJO'S MEXICAN GRILL II		Inspection Time 15:00 - 16:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By FABIAN MESA				FSC NATHAN CASPER 10-24-27

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		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	X	
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	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		
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	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE POTENTIALLY HAZARDOUS FOOD IN THE WALK IN COOLER AT 45F. [CA] KEEP POTENTIALLY HAZARDOUS FOOD T 41F OR BELOW.

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

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

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: THE FOOD HANDLERS CARDS WERE NOT AVAILABLE. [CA] PROVIDE THE FOOD HANDLERS CARDS.

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 A COUPLE OF TRAYS WITH FOOD UNCOVERED IN THE WALK IN COOLER. [CA] COVER FOOD.

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

Inspector Observations: FOUND THE REFRIGERATOR DOORS WITH GREASE AND FOOD DEBRIS. [CA] CLEAN THE EQUIPMENT MORE OFTEN.

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

Inspector Observations: FOUND A NON WORKING LIGHT AT THE HOOD. [CA] REPAIR THE LIGHT.

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: FOUND A LEAK AT THE MOP SINK. [CA] REPAIR THE LEAK.

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

Inspector Observations: FOUND THE PAPER TOWELS ON THE HAND WASH SINK IN THE WOMEN'S RESTROOM. [CA] PLACE THE PAPER TOWELS IN THE WALL DISPENSER. NOTE; THE WALL DISPENSER IS ON THE FLOOR. OWNER STATES THAT THE WALL DISPENSER WAS DAMAGED TODAY.

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: THE BACK DOOR TO THE KITCHEN WAS FOUND OPEN. [CA] THE DOORS MUST BE KEPT CLOSE.

FOUND THE MOPS INSIDE THE MOP SINK AND THE MOP BUCKETS. [CA] HAND THE MOPS TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
BEANS	HOT HOLDING	145.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	41.00 Fahrenheit	
FLAN	REACH IN REFRIGERATOR	34.00 Fahrenheit	
CARNITAS	HOT HOLDING	149.00 Fahrenheit	
PORK	REACH IN FREEZER	41.00 Fahrenheit	
TAQUITOS	REACH IN FREEZER	10.00 Fahrenheit	
BEEF	REACH IN REFRIGERATOR	41.00 Fahrenheit	
SOUP	COOKING TEMP	185.00 Fahrenheit	
ASADA	HOT HOLDING	147.00 Fahrenheit	
SALSA	REACH IN REFRIGERATOR	41.00 Fahrenheit	
BEEF	REACH IN FREEZER	15.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	100.00 Fahrenheit	
CHICKEN	HOT HOLDING	157.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	45.00 Fahrenheit	
SALAD DRESSING	WALK IN COOLER	45.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEANS	HOT HOLDING	161.00 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 **11/6/2023**. 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: FABIAN MESA
PIC
Signed On: October 23, 2023