

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 FA0200434 - HENRY'S JALISCO		Site Address 525 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 01/06/2025		Placard Color & Score GREEN 80		
Program PR0305559 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MORADA, HENRY		Inspection Time 10:00 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SEBASTIAN				FSC Sebastian Morado 06/26/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		X
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		

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K48	Plan review	
K49	Permits available	X
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: 1. Placed on top of the steam table, rice measured at 70F. Per Owner, rice was taken out of the reach in approximately 30 minutes prior to measurement and will be reheated in approximately 30 minutes.
2. At the front counter, salsa in ice bath measured at 45F. PIC stated salsa was placed in ice bath approximately 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below or hot held at 135F or above at all times.

[COS]: Rice was relocated to reach in to rapidly cool down. More ice and water was placed for salsa to rapidly cool down.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Food handler training for employees not provided.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: *REPEAT VIOLATION*

Facility's menu has undercooked eggs but no consumer advisory is available.

[CA]: Provide a Consumer Advisory disclosure and reminder for all food items that can be ordered raw or undercooked.

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: In the 1 door freezer, raw meat is stored on top of ready to eat tamales.

[CA]: Properly store raw meat underneath and separate from ready to eat food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *REPEAT VIOLATION*

Soiled wet wiping cloths stored on work surfaces at the cook line without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Health Permit is expired.

[CA]: Facility shall maintain a valid health permit at all times.

[COS]: Person in charge paid for health permit fees during inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
water	mop sink	121.00 Fahrenheit	
raw beef	1 door freezer 3	15.00 Fahrenheit	
tamales, chicken enchilada sauce	3 door reach in	40.00 Fahrenheit	40F - 41F
refried beans	sliding door reach in 2	40.00 Fahrenheit	
chicken	prep table	149.00 Fahrenheit	cooling
frijoles, chicken	steam table	140.00 Fahrenheit	140F - 154F
water	3 comp sink	126.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	prep sink	124.00 Fahrenheit	
tamales	1 door freezer	0.40 Fahrenheit	
beef taquito, pico de gallo	prep line cooler	39.00 Fahrenheit	39F - 41F
cooked potato	1 door reach in	41.00 Fahrenheit	
milk	sliding door reach in 3	41.00 Fahrenheit	
tamales	1 door freezer 2	2.80 Fahrenheit	
water	hand sink at cook line	114.00 Fahrenheit	has cold water valve
ranchero sauce	hot holding on flat top grill	148.00 Fahrenheit	
steak	hot holding on flat top grill	141.00 Fahrenheit	

Overall Comments:

Provided the following:
list of approved food handler courses
consumer advisory reminder and disclosure

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 1/20/2025. 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: Sebastian Morado
 Person in charge
Signed On: January 06, 2025