

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 FA0207902 - THE TAMALE FACTORY		Site Address 233 S WHITE RD C, SAN JOSE, CA 95127	Inspection Date 09/14/2023
Program PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOPEZ, CLAUDIA	Inspection Time 17:30 - 18:15
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By MARGARITA SILVA	

Placard Color & Score
RED
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No paper towels in employee restroom. [CA] Provide paper towels at all handwash stations.

Follow-up By 09/15/2023

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in the walk-in cooler (tamales 48F-69F, cooked meats 46F, sour cream 46F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. [COS] PIC voluntarily discarded compromised PHFs.

Follow-up By 09/15/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Tamales have been improperly cooled (did not meet the cooling parameters). Several batches measured in the temperature danger zone beyond the 6 hour cooling process. [CA] Ensure PHFs are cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such as frequent stirring, ice baths, ice paddles, ice as an ingredient, smaller portions, spread on flat pans, and/or blast chiller. [COS] PIC voluntarily discarded the compromised PHFs .

Follow-up By 09/15/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed a live cockroach under the food prep table. Observed dead cockroaches in the monitoring traps. [CA] Ensure facility is free of vermin and any evidence of vermin. Recommend professional pest control. Thoroughly clean and sanitize facility.

Follow-up By 09/15/2023

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
tamales	walk-in cooler	48.00 Fahrenheit	48F-69F
sour cream	walk-in cooler	46.00 Fahrenheit	
cooked meats	walk-in cooler	46.00 Fahrenheit	
tamales	cookline	149.00 Fahrenheit	149F-177F
hot water	3 comp sink	120.00 Fahrenheit	
ambient temp	walk-in cooler	44.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0207902 - THE TAMALE FACTORY	Site Address 233 S WHITE RD C, SAN JOSE, CA 95127	Inspection Date 09/14/2023
Program PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOPEZ, CLAUDIA	Inspection Time 17:30 - 18:15

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/28/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Margarita Silva
Employee

Signed On: September 14, 2023