

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 FA0210718 - EL AMIGO RESTAURANT	Site Address 7058 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 11/20/2024
Program PR0301820 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ACEVEDO, HUBERTO	Inspection Time 15:00 - 16:00
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By FELIPE HUATO

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cheese	walk-in cooler	41.00 Fahrenheit	
rice	hot hold	135.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
cheese	ice bath	55.00 Fahrenheit	
beans	hot hold	173.00 Fahrenheit	
hot water	warewash machine	150.00 Fahrenheit	
hot wate	handwash sink	100.00 Fahrenheit	
chicken	hot hold	149.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
chlorine	warewash machine	0.00 PPM	
beans	food prep surface	104.00 Fahrenheit	104F-114F; cooling since 9 or 10am per PIC
suiza	hot hold	135.00 Fahrenheit	
rice	food prep surface	114.00 Fahrenheit	cooling since 9 or 10am per PIC

Overall Comments:

Limited inspection based on major violations discovered during foodborne illness investigation.

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 **12/4/2024**. 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

Felipe O. H

Received By: Felipe Huato
Employee
Signed On: November 20, 2024