

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 FA0208031 - EL CAMARON DE SINALOA		Site Address 245 WILLOW ST, SAN JOSE, CA 95110		Inspection Date 10/05/2022	
Program PR0301370 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name QUINTERO, ARTURO & GER.		Inspection Time 13:15 - 15:00
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By MONCE	FSC Gerardo Quintero 04/27/2026		

Placard Color & Score

YELLOW

59

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records		X		X			N
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					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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Sushi rice stored in igloo ice chest was time marked for 10am to 2pm. Sushi rice was not discarded at 2pm. Logs are supposed to be maintained however, they were not completed for the sushi rice. Written procedures for TPHC were also not available. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC discarded sushi rice. TPHC forms given and completed by PIC.*

Follow-up By
10/11/2022

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: *Observed mold like substance on interior panel of ice machine. Water was collecting and dripping from area of substance. Substance was removed with alcohol wipe by inspector to confirm it was not staining. [CA] Clean and sanitize interior of ice machine and maintain to prevent accumulation.*

Follow-up By
10/11/2022

MINOR - Observed wet food equipment stacked while still wet after sanitizing. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee touched the top of the garbage container with gloved hands. Employee then went to handwash sink to wash hands while still wearing gloves. [CA] When washing hands, ensure that gloves are removed prior to handwashing and new gloves are used after handwashing is done. Discontinue washing hands while wearing gloves.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water is not provided at hand wash sink by back restroom. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed what appeared to be fruit flies and house flies throughout facility. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Black flag ant and roach killer observed stored on dry storage shelving. [CA] Ensure that all pesticides are approved for use in a food facility and store away from food contact and food storage areas.*

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

Inspector Observations: *Observed heavy accumulation of dust/debris on fans inside walk in fridge. [CA] Clean and sanitize and maintain clean.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed an unapproved igloo ice chest in use to store sushi rice in preparation area. [CA] Food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: 1. Observed knife stored in sanitizing bucket, also observed knives stored in between food equipment. [CA] Store food contact equipment so that the working part is protected from contamination.

2. Ice scoop was stored inside ice machine with handle in contact with ice. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

3. Observed bowls used as scoops in bulk food storage containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: Chlorine in sanitizing bucket measured 0ppm. Observed soiled wiping cloths stored on preparation counters throughout preparation area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Wiping cloths shall also be free from food debris and visible soil.

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: 1. Hand wash sink by three compartment sink is leaking water onto the floor. [CA] Repair plumbing fixture and maintain in clean and good repair.

2. Handwash sink in main restroom has hot water turn on when the handle is on the cold water side. [CA] Repair plumbing fixture so that hot water comes on when the handle is to the "hot" or red side of the handle.

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: Observed back door of facility open during inspection without an air curtain or screen. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin unless an approved screen or air curtain is provided.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed no cove base in back restroom. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Observed broken floor tiles in back restroom and in warewashing area. Also observed unapproved tiles in warewashing area. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Scallops	Cold holding insert	41.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Sliced tomato	Cold holding insert	41.00 Fahrenheit	
Crab	Cold holding insert	39.00 Fahrenheit	
Beef	On grill	168.00 Fahrenheit	
Cooked beef	Walk in fridge	40.00 Fahrenheit	
Shrimp	Cold holding insert	51.00 Fahrenheit	Cooling from prep.
Ambient air	Freezer	5.00 Fahrenheit	
Mexican rice	Hot holding	159.00 Fahrenheit	
Pico de gallo	Walk in fridge	53.00 Fahrenheit	Cooling in walk in
Carne asad	Hot holding	155.00 Fahrenheit	
Chlorine	Sanitizing bucket	0.00 PPM	
Hot wate	Three comp sink	120.00 Fahrenheit	
Warm water	Front handwash	100.00 Fahrenheit	
Soup	Hot holding	158.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Guillermo Vasquez.

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 **10/19/2022**. 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: Gilberto M.
Manager

Signed On: October 05, 2022