

# 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 FA0259245 - ARAUJO'S MEXICAN GRILL / EL PAISA	Site Address 1720 STORY RD, SAN JOSE, CA 95122	Inspection Date 07/15/2025
Program PR0379807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ARAUJO, FRANK	Inspection Time 14:10 - 14:55
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARTIN

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/11/2025

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

**Compliance of this violation has been verified on: 07/15/2025**

Cited On: 07/11/2025

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

**Compliance of this violation has been verified on: 07/15/2025**

Cited On: 07/11/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 07/15/2025**

#### Minor Violations

Cited On: 07/15/2025

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

#### Inspector Observations:

**Facility is using TPHC for garlic in butter mixtures without being on the TPHC written procedures.**

**[CA] When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained.**

**[COS] Garlic in butter was added to the TOHC written procedures and approved by specialist on site. A copy of the updated written procedure was provided to the facility.**

Cited On: 07/11/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 07/15/2025**

Cited On: 07/11/2025

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

**Compliance of this violation has been verified on: 07/15/2025**

Cited On: 07/11/2025

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

**Compliance of this violation has been verified on: 07/15/2025**

#### Measured Observations

Item	Location	Measurement	Comments
Menuado	Prep Sink	84.00 Fahrenheit	1 hour cooling
Pico de Gallo	Cold Hold Table	50.00 Fahrenheit	TPHC

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## Overall Comments:

*This is the first follow up inspection.*

### Observations:

**K07:** All PHFs were in appropriate time and temperature relationships.

**K08:** Items were properly time marked using a digital timer. Garlic in butter was added to TPHC form. Per PIC, they have been discarding garlic in butter every three hours.

**K09:** Menudo was found cooling in an ice bath in the prep sink.

**K13:** No food was found to be adulterated.

**K23:** No flies were observed in the facility.

**K44:** All doors of the facility were closed.

*Continue to correct any and all pending violations.*

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 7/29/2025. 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: Martin Campos  
Head Cook  
Signed On: July 15, 2025