

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 FA0206616 - RESTAURANTE Y PUUSERIA EL AGUILA LLC		Site Address 1615 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 03/11/2025		Placard Color & Score GREEN 70		
Program PR0306722 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RESTAURANTE Y PUUSERIA		Inspection Time 13:15 - 15:00			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By FERNANDO				FSC Rhina Judith Juarez 10/06/2028

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						
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						
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods		X		X			N
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						
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	X	
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
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	X	
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		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: 2 pots of cooked beans in walk-in fridge measured between 46F-50F. Per PIC, beans were cooked last night and cool in walk-in fridge.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] PIC VC&D beans

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station was blocked by a bowl.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC relocated bowl and put to 3 compartment sink for warewash.

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

Inspector Observations: Cold water temperature measured at 93F at 3 compartment sink. Observed employee defrosting chicken with 98F water. (See thawing violation). Employee unable to turned off hot water knob.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Raw chicken thawing at 98F warm water in 3 compartment sink.

[CA] Water temperature shall be under 70°F while thawing food.

A bucket of marinated raw chicken was placed on shelf outside walk-in fridge. Per employee, defrosting chicken for tomorrow use. Internal temperature measured at 37F.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Employee relocated chicken to walk-in fridge.

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

Inspector Observations: Several bottles of chemical (Graffiti removal, ant killer spray bottle) were placed near food contact surfaces.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Food items were stored on the floor in walk-in freezer. A bucket of cooked pork were stored on the floor at cookline. A bag of raw onion were stored on the floor at the back storage area.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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Inspector Observations: Prepackaged baked items at cashier area do not have proper label.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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

Inspector Observations: Heavy dust built up on fans actively in used in kitchen.

[CA] Clean and maintain fans.

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: Broken fridge door gasket at beverage sliding door fridge in the front.

[CA] repair gasket.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Missing probe thermometer to measured internal temperature of food item.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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: Debris and grease built up throughout kitchen area. Pills and personal items (jackets, phone, purse) observed in kitchen near food prep area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Water	Thawing chicken	98.00 Fahrenheit	
Shelled eggs	Reach-in fridge back	42.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Cooked beans	Walk-in fridge	46.00 Fahrenheit	Cool since last night
Cut orange	1 door open top counter fridge	36.00 Fahrenheit	
Water	3 compartment sink	128.00 Fahrenheit	
Cooked chicken	Ready to serve	98.00 Fahrenheit	Per PIC, chicken was cooked and reheat to serve directly
Pork mixture	Counter	50.00 Fahrenheit	TPHC 11-3
Water	Hand wash sink	100.00 Fahrenheit	
Rice	Walk-in fridge	37.00 Fahrenheit	
Cut tomato	Open top fridge	37.00 Fahrenheit	
Raw beef	2 door counter fridge kitchen	37.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Raw chicken	Thawing outside walk-in fridge	37.00 Fahrenheit	
Cooked beans	Walk-in fridge	50.00 Fahrenheit	Cool since last night
Bean	Steam table	147.00 Fahrenheit	
Raw beef	2 doors open top counter fridge	37.00 Fahrenheit	
Milk	Sliding door beverage fridge front	36.00 Fahrenheit	

Overall Comments:

Education provided for cooling.

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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 **3/25/2025**. 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: Fernando
Employee
Signed On: March 11, 2025