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 FA0210606 - METRO BALDERAS TAQUERIA | | Site Address 688 ALMADEN AV, SAN JOSE, CA 95110 | | Inspection Date 07/06/2021 |
|--|-------------------------------|--|-----------------------------|----------------------------------|
| Program PR0306097 - FOOD PREP / F | OOD SVC OP 0-5 EMPLOYEES RC 3 | 3 - FP11 | Owner Name SC CORTEZ INC | Inspection Time 13:15 - 13:45 |
| Inspected By GINA STIFHR | Inspection Type | Consent By | | |



Comments and Observations

Major Violations

Cited On: 06/22/2021

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973

(b-f)

Compliance of this violation has been verified on: 06/23/2021

Cited On: 06/22/2021

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

Compliance of this violation has been verified on: 07/06/2021

Cited On: 06/23/2021

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

Compliance of this violation has been verified on: 07/06/2021

Cited On: 06/22/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 06/23/2021

Minor Violations

N/A

Measured Observations

| <u>Item</u> | <u>Location</u> | Measurement | Comments |
|-----------------|---------------------|-------------------|---------------------------------------|
| raw pork | cookline | 41.00 Fahrenheit | diligent prep (loading rotisserie) |
| hot water | 3 comp sink | 120.00 Fahrenheit | |
| hot dog | reach-in | 37.00 Fahrenheit | |
| ham | reach-in | 45.00 Fahrenheit | |
| cooked potatoes | reach-in | 41.00 Fahrenheit | |
| shredded cheese | food prep cold hold | 42.00 Fahrenheit | |
| tomatoes | food prep cold hold | 49.00 Fahrenheit | |
| cooked potatoes | food prep surface | 138.00 Fahrenheit | diligent prep (employee making mashed |
| | | | potatoes) |
| various meats | food prep cold hold | 41.00 Fahrenheit | |

Overall Comments:

Charged follow-up inspection, all major violations have been corrected. Two items were in the temperature danger zone (tomatoes in the food prep cold hold unit measured at 49F and ham in the reach-in measured at 49F). According to PIC, the items were just purchased from the store and put into the refrigeration units. Ensure items are kept cold as possible (recommend cooler bags, coolers, and/or ice packs) and keep travel time to a minimum (30 minutes). Either refrigerate tomatoes prior to cutting and putting in food prep unit or cut the tomatoes and cool down in the reach-in refrigerator prior to putting them into the food prep unit.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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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 7/20/2021. 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: Liliana Cortez

Emailed report due to COVID19

Signed On: July 07, 2021

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