

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 FA0210846 - ANGELOU'S MEXICAN GRILL	Site Address 78 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 02/14/2025
Program PR0306902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ANGELOU'S TS ENTERPRISE	Inspection Time 16:00 - 16:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIELA MARTINEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/14/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. In the kitchen area, at the only hand wash station, there were no paper towels available.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Staff restocked the dispenser at time of the inspection.

2. In the bar area, at the only hand wash station, there was no soap available in the dispenser.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[SA] Staff were able to provide a pump bottle of soap.

Cited On: 02/14/2025

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

Inspector Observations:

In the kitchen area, at the two door upright cooler, various PHFs that were left over night measured at over 41°F.

2. In the kitchen area, at the one door prep cooler, shredded cheese and pico de gallo were observed to be measured at over 41°F at 1:00 pm. Per staff they placed the items in the cooler at opening ~10:30 am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Items were VC&D. See VC&D report.

[SA] 2. PIC agreed to time mark the items and discard after 4 cumulative hours. Recommend storing PHFs further away from the steam table side.

Cited On: 02/14/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 02/14/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection for a closure due to a sewage back up at the floor sink near the ice machine.

Observations: The floor sink was cleared and would drain properly. Turning on plumbing fixtures did not affect the floor sink.

Facility okay to operate.

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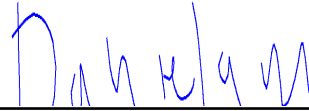
A follow up inspection will be conducted to verify compliance with major violations noted during the routine inspection . As a reminder the first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/28/2025**. 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: Daniela Martinez
Cashier
Signed On: February 14, 2025