

# 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

<b>Facility</b> FA0207368 - CHALATECO RESTAURANTE		<b>Site Address</b> 2 N JACKSON AV, SAN JOSE, CA 95116		<b>Inspection Date</b> 05/03/2022	
<b>Program</b> PR0303002 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> ZAVALA, MARIA		<b>Inspection Time</b> 10:00 - 15:15
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> CECILIA MARTINEZ, MARIA (O), LUIS & ANDREA	
				<b>FSC</b> Cecilia Martinez 11/18/2026	

**Placard Color & Score**

**YELLOW**

**57**

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	X			S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
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		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						S
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		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		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
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

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

**Inspector Observations:** *At the entrance to the kitchen, large cubes of raw beef on the stove was measured between 49F to 58F. Per PIC, the beef was brought out to cook less than two hours prior the time of inspection. At the middle prep counter, cooked chicken thighs were measured between 60F to 63 F.*  
**[CA]** PHFs shall be kept at 41 F or below, or at 135 F or above.  
**[COS]** Operator relocated the raw beef and cooked chicken back into the walk-in cooler to cool back down to 41 F.

Follow-up By  
05/06/2022

*A large pot of cooked beans and onions was measured between 72F to 80F. Per PIC, the beans were left on the cart over two hours prior to the time of inspection, and further processing will be carried out. [CA] PHFs shall be held at 41 F or below, or 135 F or above.*  
**[COS]** Employee immediately blended the beans and onions, and placed the pot of beans on the stove to cook.

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:** *Employee did not properly wash, rinse, and sanitize the large blender at the three-compartment ware wash sink. The three-compartment ware wash sink did not have the wash, rinse, and sanitizer compartments set up. Per employee, the blender was washed and rinsed without the sanitization step.*  
**[CA]** Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).  
**[COS]** Employee removed all dishes from the three-compartment sink, cleaned the three-compartments and set up the appropriate compartments for clean, rinse, and sanitization for ware washing. Chlorine concentration was measured at 100 PPM, and the proper sanitization step was demonstrated.

Follow-up By  
05/06/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *At the main entrance to the kitchen area, observed one (1) live cockroach on the wall above the coffee prep counter. Further inspection throughout the facility did not observed any other cockroach.*  
**[CA]** The premises of each food facility shall be kept free of vermin. Abate cockroach, clean and sanitize affected area, and hav routine pest control service to eliminate any harborages of vermin activity.  
**[COS]** Employee abated cockroach, and cleaned and sanitize affected area.

Follow-up By  
05/06/2022

### Minor Violations

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

**Inspector Observations:** *Lack of single-use paper towels in the dispenser at the hand wash sink. A stack of paper towel was available for use nearby.*  
**[CA]** Single-use sanitary towels shall be provided in dispensers.  
**[COS]** Employee refilled the dispenser with single-use paper towels.

Follow-up By  
05/06/2022

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

**Inspector Observations:** *Found a block of frozen tripe thawing in a one-compartment prep sink at room temperature.*  
**[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]** PHFs was placed under cold running water in the prep sink.

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

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**Inspector Observations: A bottle of chlorine sanitizer in spray bottle was unlabeled with the common name of the contents inside.**

**[CA] Spray bottles containing toxic chemicals shall be labeled with their common names (e.g. bleach).**

**Chlorine concentration in the sanitizer bucket at the front counter was measured at 200 PPM.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm for chlorine, 200 ppm for quaternary ammonium).**

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

**Inspector Observations: Throughout the facility, found food and food-related items stored directly on the floor. [CA] Food and food-related shall be stored at least 6" off the floor.**

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

**Inspector Observations: Found dust debris on fan guards in walk-in cooler and walk-in freezer. [CA] Routinely check and clean fan guards.**

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

**Inspector Observations: Bowls were used as scoops in the large food containers.**

**[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

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: Drain pipe connecting to the one-compartment prep sink was directing draining into the floor sink without the minimum 1" air gap.**

**[CA] Drain pipes shall have at least a 1" air gap.**

**Goose neck/faucet was leaking at warewash sink. [CA] Repair leak.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: Garbage bin in the back of the facility was found open while not actively in use. [CA] Keep garbage lids closed.**

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 employee personal items (e.g. bike, ipad) in the back of the storage room and on the coffee prep table.**

**[CA] All employee personal items shall be kept in designated locations as to avoid cross-contamination.**

**Found an unapproved electric fly trap on top of boxes of beer at the back storage area.**

**[CA] Remove and discontinue use of the unapproved fly trap.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked chicken legs	Walk-in cooler	40.00 Fahrenheit	
Potatoes/beans	Top cold holding prep unit	36.00 Fahrenheit	
Cheese	Top cold holding prep unit	38.00 Fahrenheit	
Shredded chicken, potatoes	Stove	184.00 Fahrenheit	Actively cooking
Cheese	Walk-in cooler	41.00 Fahrenheit	
Cheese	Top cold holding prep unit, cookline	39.00 Fahrenheit	
Rice	Walk-in cooler	42.00 Fahrenheit	
Bacon	Bottom cold holding prep unit, cookline	39.00 Fahrenheit	
Beans	Stove	188.00 Fahrenheit	Actively cooking
Cooked chicken legs	Prep counter	60.00 Fahrenheit	Range to 63F
Beans	Bottom cold holding prep unit	38.00 Fahrenheit	
Hot water	Three-compartment ware wash sink	120.00 Fahrenheit	
Warm water	Hand sink	100.00 Fahrenheit	
Cooked beans/onions	Large pot on cart	72.00 Fahrenheit	Range to 80F.
Breaded meat	Bottom cold holding prep unit, cookline	39.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket at front counter	200.00 PPM	
Shrimp	Walk-in freezer	18.00 Fahrenheit	
Beans	Hot holding unit, cookline	160.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Warm water	Hand sink, restroom	100.00 Fahrenheit	
Beans	Walk-in cooler	40.00 Fahrenheit	
Raw beef	Bottom cold holding prep unit, cookline	40.00 Fahrenheit	
Ham	Top cold holding prep unit, cookline	39.00 Fahrenheit	
Beans/cheese	Bottom cold holding prep unit	39.00 Fahrenheit	
Chlorine sanitizer	Three-compartment ware wash sink	100.00 PPM	
Beans	Walk-in cooler	39.00 Fahrenheit	
Raw beef cubes	Large pan on stove, entrance of kitchen	49.00 Fahrenheit	Range to 58F.
Hot water	Janitorial sink	120.00 Fahrenheit	
Sausage	Bottom cold holding prep unit, cookline	38.00 Fahrenheit	
Chicken	Top cold holding prep unit	39.00 Fahrenheit	
Raw beef	Walk-in cooler	41.00 Fahrenheit	
Cut tomatoes	Top cold holding prep unit, cookline	40.00 Fahrenheit	

## Overall Comments:

**NOTE: Joint inspection with Hunter Dang. Report written by Hunter Dang.**

**A follow-up inspection shall be conducted.**

**\*\*Subsequent follow-up inspection after first follow-up shall be billed \$219.00/hr during business hours and \$493/hrs (minimum of 2 hours) during nonbusiness hours upon availability.\*\***

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 **5/17/2022**. 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.

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**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:** Cecilia Martinez  
Manager

**Signed On:** May 03, 2022