

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 FA0274034 - BIRRIAPATRO JARAMILLO		Site Address 3961 SNELL AV, SAN JOSE, CA 95136		Inspection Date 01/13/2026		Placard Color & Score YELLOW 76		
Program PR0414449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ARREAGA, MANUEL		Inspection Time 13:50 - 15:35			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ZAIIRA ARREAGA				FSC ZAIIRA ARREAGA 3-30-27

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		X			S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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		
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

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

Inspector Observations: MISSING PAPER TOWELS AT THE ONLY HAND WASH SINK IN THE KITCHEN. [CA] ENSURE TO HAVE PAPER TOWELS AT ALL TIMES. COS

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

Inspector Observations: FOUND THE AL PASTOR MEAT AT 83F, THE CHICKEN AT 83F AND THE CARNE ASADA AT 48F STORED AT THE HOT HOLDING UNIT. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE OR COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: THE FOOD WAS RELOCATED TO A WORKING REFRIGERATOR. ACCORDING TO THE OPERATOR: THE FOOD HAS BEEN STORED AT THE HOT HOLDING UNIT LESS THAN 2 HRS. THE HOT HOLDING UNIT WAS NOT TURNED ON.

Minor Violations

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE INSIDE METAL PLATE OF THE ICE MACHINE. [CA] CLEAN THIS PART MORE OFTEN.

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: FOUND A WET CLOTH BEING USED TO COVER THE MASA. [CA] USE FOOD GRADE APPROVED COVERS.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE LIGHT SWITCH COVER BROKEN AT THE ENTRANCE TO THE DRY STORAGE ROOM. [CA] REPLACE THE LIGHT SWITCH COVER.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH ON THE FOOD PREPARATION TABLE. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	AT THE HOT HOLDING UNIT	83.00 Fahrenheit	
BEEF	REACH IN FREEZER	9.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	AT THE HOT HOLDING UNIT	48.00 Fahrenheit	
CEVICHE	SLIDE DOOR REFRIGERATOR	35.00 Fahrenheit	
PICO DE GALLO	SERVICE REFRIGERATOR	41.00 Fahrenheit	
BIRRIA	HOT HOLDING	149.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
LAMB	REACH IN FREEZER	9.00 Fahrenheit	
BEEF	COOKING TEMP	190.00 Fahrenheit	
PASTOR	AT THE HOT HOLDING UNIT	83.00 Fahrenheit	
BEANS	HOT HOLDING	151.00 Fahrenheit	

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Overall Comments:

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 **1/27/2026**. 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: ZAIRA ARREAGA
PIC

Signed On: January 13, 2026