

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 FA0260475 - EL BOMBERO 408 INC		Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110		Inspection Date 05/11/2026	
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FACUNDO SEGURA		Inspection Time 12:10 - 13:50
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By FACUNDO SEGURA	FSC Facundo Segura 10/13/2030		

Placard Color & Score
GREEN
98

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						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						
K07 Proper hot and cold holding temperatures	X						S
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						
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0260475 - EL BOMBERO 408 INC	Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110	Inspection Date 05/11/2026
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FACUNDO SEGURA	Inspection Time 12:10 - 13:50
K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has not submitted the following for Check for approval.

- 1) Outdoor walk in freezer
- 2) Indoor small walk in cooler

**Previously documented on 1/12/26 limited inspection report with a 1/26/26 comply dy date.*

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements.

[SA] Walk in freezer and cooler impounded.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk in cooler - back area	38.00 Fahrenheit	
ambient	walk in freezer - back area	15.00 Fahrenheit	
water	3 comp sink - front area	135.00 Fahrenheit	
water	hand wash sinks - front area	100.00 Fahrenheit	
carne asada	walk in freezer - front area	16.00 Fahrenheit	IR
water	restroom hand wash sinks	100.00 Fahrenheit	
water	3 comp sink - back area	140.00 Fahrenheit	
water	2 comp prep sink - back area	138.00 Fahrenheit	
water	prep sink - front area	137.00 Fahrenheit	
cooked beef birria	walk in cooler - front area	41.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	
raw beef	walk in cooler - front area	40.00 Fahrenheit	
ambient	walk in cooler - front area	40.00 Fahrenheit	
water	hand wash sink - back area	100.00 Fahrenheit	
water	janitorial sink	122.00 Fahrenheit	

Overall Comments:

Facility is currently being used as a commissary and is not a retail facility. Permit category may be downgraded. Will discuss with MFF senior.

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 **5/25/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0260475 - EL BOMBERO 408 INC	Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110	Inspection Date 05/11/2026
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FACUNDO SEGURA	Inspection Time 12:10 - 13:50

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: Facundo Segura
owner

Signed On: May 11, 2026