

**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 FA0207902 - THE TAMALE FACTORY		Site Address 233 S WHITE RD C, SAN JOSE, CA 95127	Inspection Date 10/19/2020
Program PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LOPEZ, CLAUDIA	Inspection Time 13:40 - 14:00
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By JANET & ELIZABETH	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Social Distancing Protocol**

01 - Signage Violation

02 - Face Covering Violation

**Inspector Observations: 1. Observed employees not wearing face coverings. [CA] Face coverings are required by everyone inside the facility. Exceptions to the face coverings requirement include very young children, people for whom face coverings are medically inadvisable, or for communication by or with people who are hearing impaired.**

**2. Observed customers not wearing face coverings. [CA] Face coverings are required by everyone inside the facility. Exceptions to the face coverings requirement include very young children, people for whom face coverings are medically inadvisable, or for communication by or with people who are hearing impaired. Face coverings may be removed to eat or drink, while seated at a table outdoors.**

03 - Social Distance Violation

04 - Clean and Sanitize Violation

05 - General Violation

**Major Violations**

Cited On: 10/19/2020

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

**Inspector Observations: Measured the following PHFs in the walk-in-cooler holding between 50F - 52F: pork tamales and pork. Per operator, PHFs placed in unit less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to add ice to walk-in-cooler.**

Cited On: 10/19/2020

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

**This violation found not in compliance on 10/19/2020. See details below.**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
hot water	warewash	129.00 Fahrenheit	
warm water	handsink (front & RR)	100.00 Fahrenheit	

**Overall Comments:**

**Upon follow up inspection, measured hot water greater than 120F at the warewash sink. Facility is hereby reopen and okay to operate.**

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**Consulted with Aleli Crutchfield.**

**Signature not obtained. 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 **11/2/2020**. 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

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**Received By:**

**Signed On:**      October 19, 2020