OFFICIAL INSPECTION REPORT

Facility: FA0207902 - THE TAMALE FACTORY
Site Address: 233 S WHITE RD C, SAN JOSE, CA 95127
Inspection Date: 10/19/2020
Inspection Time: 13:40 - 14:00
Owner Name: LOPEZ, CLAUDIA
Inspected By: HELEN DINH
Inspection Type: FOLLOW-UP INSPECTION
Consent By: JANET & ELIZABETH

Placard Color & Score: GREEN N/A

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>hot water</td>
<td>warewash</td>
<td>129.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>handsink (front &amp; RR)</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

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

Signature not obtained. A copy of this report will be emailed to the operator.

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
- [THPC] Time as a Public Health Control

Received By:  
Signed On:  October 19, 2020