

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 FA0207267 - EL PIRRIN RESTAURANT		Site Address 1900 E SAN ANTONIO ST, SAN JOSE, CA 95116	Inspection Date 09/17/2025
Program PR0300995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EL PIRRIN, INC.	Inspection Time 15:00 - 15:45
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By RENE TOSCANO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 09/17/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed carne asada cooling with lid on.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Container was placed in an ice bath.*

Measured Observations

Item	Location	Measurement	Comments
Cooked menudo	2 door reach in	48.00 Fahrenheit	per staff removed for portioning and cooking
rice	glass 2 door reach in	45.00 Fahrenheit	per staff rice was portioned from another container
salsa	2 door reach in	41.00 Fahrenheit	
carne asada	glass 2 door reach in	54.00 Fahrenheit	per staff, meat was cooked and cooled less than 6 hours ago.
rice	2 door reach in	42.00 Fahrenheit	
raw shrimp	glass 2 door reach in	41.00 Fahrenheit	
Beans	2 door reach in	41.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted following 30 day notice issued to add a new refrigerator on 8/11/2025.

Facility added a new True Refrigerator (model: T-49-HC) in the kitchen.

Discussed with operator proper cooling procedures and to facilitate cooling by switching to metal containers. Ensure all staff are adequately trained in cooling procedures.

Per Manager, facility is looking into adding an ice machine. Prior to adding ice machine, contact DEH plan check for review and approval: 408-918-3400 or dehplanchek@deh.sccgov.org.

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 **10/1/2025**. 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 FA0207267 - EL PIRRIN RESTAURANT	Site Address 1900 E SAN ANTONIO ST, SAN JOSE, CA 95116	Inspection Date 09/17/2025
Program PR0300995 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EL PIRRIN, INC.	Inspection Time 15:00 - 15:45

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: Rene Toscano
Manager

Signed On: September 17, 2025