

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 FA0265727 - CHAVEZ SUPERMARKET-TAQUERIA		Site Address 2670 MONTEREY HY, SAN JOSE, CA 95111		Inspection Date 11/07/2024	
Program PR0392387 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHAVEZ, DAVID		Inspection Time 11:00 - 12:15
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By MARCO	FSC AMAYA HERNANDEZ 2/13/2029		

Placard Color & Score

GREEN
87

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K06	Adequate handwash facilities supplied, accessible	X									
K07	Proper hot and cold holding temperatures		X								N
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									S
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										
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										

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures :

Major- PHFs measured above 50F : Raw shelled eggs, salsas, raw fish, cheese, cooked meats. PHFs were held inside prep refrigerator that was not turned on at time of inspection. Per PIC, employees just stored the PHFs in the unit about 30min ago.

Minor- PHFs measured between 44F and 47F : salsas, cheese, cut tomatoes held in ice in prep table at front.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Employee turned on the prep refrigerator and relocated PHFs to the walk in refrigerator, will relocate the items backs when the unit is ready.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water at both hand sinks was measured below 70F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Heavy buildup of mold like substance on the caulking around the 3 compartment sink.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
WATER	HAND SINKS (FRONT AND BACK)	68.00 Fahrenheit	
RAW SHELLLED EGGS	PREP REFRIGERATOR REACH DOWN (COOKLINE)	50.00 Fahrenheit	
SALSA	COLD HOLDING IN ICE	44.00 Fahrenheit	
RICE	HOT HOLDING UNIT	160.00 Fahrenheit	
EGGS	WALK IN REFRIGERATOR	41.00 Fahrenheit	
FISH	HOT HOLDING UNIT	150.00 Fahrenheit	
RAW FISH	PREP REFRIGERATOR INSERTS (COOKLINE)	50.00 Fahrenheit	
SALSA	PREP REFRIGERATOR INSERTS (COOKLINE)	51.00 Fahrenheit	
CARINITAS	HOT HOLDING UNIT	148.00 Fahrenheit	
RAW MEAT	WALK IN REFRIGERATOR	41.00 Fahrenheit	
SALSA	WALK IN REFRIGERATOR	41.00 Fahrenheit	
CHEESE	PREP REFRIGERATOR INSERTS (FRONT)	46.00 Fahrenheit	
CUT MELON	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
SLICED TOMATOES	PREP REFRIGERATOR INSERTS (FRONT)	46.00 Fahrenheit	
CHEESE	PREP REFRIGERATOR INSERTS (COOKLINE)	50.00 Fahrenheit	
WATER	3-COMP SINK, PREP SINK	120.00 Fahrenheit	
SALSA	COLD HOLDING IN ICE	48.00 Fahrenheit	
RAW SHELLLED EGGS	PREP REFRIGERATOR INSERTS (COOKLINE)	53.00 Fahrenheit	
PLANTAINS	HOT HOLDING UNIT	150.00 Fahrenheit	
CHEESE	PREP REFRIGERATOR INSERTS (COOKLINE)	50.00 Fahrenheit	
STEAK	COOKLINE	170.00 Fahrenheit	
QUATERNARY AMMONIUM	3-COMP SINK	200.00 PPM	
BEANS	HOT HOLDING UNIT	150.00 Fahrenheit	
RICE	HOT BOX	165.00 Fahrenheit	

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 **11/21/2024**. 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

Erica Solorio

Received By: ERIKA SOLORIO
STORE MANAGER
Signed On: November 07, 2024