

# 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 FA0208285 - TANCHITOS RESTAURANT		Site Address 2651 SENTER RD, SAN JOSE, CA 95111		Inspection Date 12/21/2023	
Program PR0304255 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DON CHAVEZ ENTERPRISES		Inspection Time 13:15 - 15:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By MARIA GUEVARA	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>70</b>

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						S
K07 Proper hot and cold holding temperatures		X		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				N
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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	X
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: FOUND THE BEANS AT 70F STORED ON THE COUNTER TO BE USED FOR THE PUPUSAS FILLING. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: TIME AS A PUBLIC HEALTH CONTROL WAS EXPLAINED TO THE OPERATOR AND WILL PROVIDE AN APPLICATION.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: THE CHLORINE SANITIZER LEVEL IS AT 50PPM AT THE 3 COMPARTMENT SINK. [CA] PROVIDE 100 PPM. CHLORINE SANITIZER LEVELS.**

**FOUND CHICKEN THAWING BEING DONE AT THE 3 COMPARTMENT SINK. [CA] THAW FOOD AT THE FOOD PREPARATION SINK.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: FOUND CHICKEN BEING THAWED IN STANDING WATER IN A BUCKET IN THE 3 COMPARTMENT SINK.**  
**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: FOUND A COUPLE OF LARGE BAGS OF RICE AND SUGAR OPENED. [CA] ONCE OPENED, STORE THEIR CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: FOUND A COUPLE OF CONTAINERS WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE TEST STRIPS.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: FOUND PLASTIC BOWLS BEING USED AS SCOOPS FOR THE RICE, SUGAR, MEAT AND SAUCES. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: MISSING A LIGHT AT THE UTENSIL STORAGE AREA. [CA] PROVIDE LIGHT.**

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K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD COUNTER IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOTE IN USE.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: FOUND THE MOP ON THE FLOOR IN THE KITCHEN. [CA] HANG THE MOP TO AIR DRY. COS**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEANS	HOT HOLDING	145.00 Fahrenheit	
CREAM	WALK IN COOLER	40.00 Fahrenheit	
SHRIMP	WALK IN COOLER	40.00 Fahrenheit	
TAMALES	REACH IN FREEZER	10.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	10.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
HAM	REACH IN FREEZER	10.00 Fahrenheit	
BEANS	COUNTER	70.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
RICE	WALK IN COOLER	40.00 Fahrenheit	

## Overall Comments:

**CONTINUE WORKING ON GETTING THE WALL IN THE STORAGE AREA REPAIRED.**

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 **1/4/2024**. 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



**Received By:** HERNAN DE JESUS RAMIREZ  
WAITER

**Signed On:** December 21, 2023