

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 FA0210606 - METRO BALDERAS TAQUERIA	Site Address 688 ALMADEN AV, SAN JOSE, CA 95110	Inspection Date 03/17/2021
Program PR0306097 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SC CORTEZ INC	Inspection Time 14:00 - 14:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By ABRIL SOTO

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/05/2021

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

Compliance of this violation has been verified on: 03/17/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
nopales	food prep cold hold	45.00 Fahrenheit	
various meats	food prep cold hold	41.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Follow-up inspection; major violation #7 has been corrected. Observed nopales (cooked cactus) in food prep cold hold unit that measured at 45F (according to staff, the nopales were cooked 2 hours prior, cooled with an ice bath and put into the food prep cold hold unit). Discussed proper cooling techniques with staff (ensure cooked PHFs are cooled to 41F before being put into food prep cold hold unit). Observed TPHC being used for cooked meats located next to cookline. Ensure TPHC form is filled out and sent to the Department for approval.

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 **3/31/2021**. 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: Abril Soto
Emailed report due to COVID19
Signed On: March 18, 2021