

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 FA0207232 - PUPUSA TACOS MIX SALVADORIAN MEXICAN F		Site Address 1876 CURTNER AV 125, SAN JOSE, CA 95124		Inspection Date 06/10/2025		Placard Color & Score GREEN 80		
Program PR0304124 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TOBAR ENTERPRISE INC		Inspection Time 09:55 - 11:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ISRAEL (M)				FSC Oscar Tobar 11/13/27

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				N
K07	Proper hot and cold holding temperatures		X		X			N
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	X			
K14	Food contact surfaces clean, sanitized	X						
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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: Major:

1. Measured the following PHFs holding between 58F - 63F sitting on hot insert (not on) for less than 4 hours: cheese with beans, cheese and beans.
 2. Measured a bag of rice (yellow) holding at 52F in 2 door cold top for less than 4 hours.
- [CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F. [COS] Operator directed to relocate PHFs to another refrigeration unit.

Minor:

1. Measured bag of rice (orange) holding at 45F in 2 door cold top.
 2. Measured a container of cheese holding at 49F on hot insert (not on) near cooks line.
- Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Found paper towel stored outside mounted dispenser at both hand wash station in prep area. [CA] Single-use sanitary towels shall be provided in dispensers.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: 1. Found food being prepped around/near/on warewash sink such as pasole and cheese. Observed soiled equipment in warewash sink. Observed no active cross contamination. [CA] All food prep shall occur at 1-compartment sink and/or prep table. [COS] Operator directed to relocate all food items.

2. Found an employee slicing vegetables on a cutting board that is placed over a trash bin. [CA] All prepping shall occur on prep table. Discontinue placing equipment over items such as trash bin. [COS] Operator directed to relocate to above 2 door reach in freezer counter.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Measured chlorine concentration greater than 100ppm at sani bucket above 2 door reach in at cooks line. [CA] Maintain chlorine concentration at 100ppm.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1. Found one house hold 1 door reach in (Magic Chef) refrigeration unit near cash register. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). [COS] Operator directed to discontinue using household refrigeration unit.

2. Found crates used to elevate food items off the floor in back prep area and middle prep area. [CA] Discontinue using crates, use approved shelving.

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 bowls and cups without handles used to dispense bulk goods in food containers throughout food facility. [CA] Provide scoops with handles to dispense bulk foods.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
beverages	2 door sliding upright	34.00 Fahrenheit	
warm water	handsink (2 prep & RR)	100.00 Fahrenheit	
beans	counter hot inserts near cooks line (not on)	63.00 Fahrenheit	for less than 4 hours. COS-relocate
quat	warewash	200.00 PPM	
refried beans	hot inserts	168.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	greater than
fries	1 door reach in freezer	1.80 Fahrenheit	
rice (orange)	2 door cold top	45.00 Fahrenheit	
shredded cheese	2 door under drawer @ cooks line	41.00 Fahrenheit	
pasole	walk-in	39.00 Fahrenheit	
soup	stove top	189.00 Fahrenheit	process of cooking
cheese	counter hot inserts near cooks line (not on)	49.00 Fahrenheit	
meat	walk-in	41.00 Fahrenheit	
cheese	counter hot inserts near cooks line (not on)	58.00 Fahrenheit	for less than 4 hours. COS-relocate
vegetables	walk-in (small)	40.00 Fahrenheit	
rice (yellow)	2 door cold top	52.00 Fahrenheit	for less than 4 hours. COS- relocate
chicarones	2 door reach in	41.00 Fahrenheit	
beef	2 door under drawer @ cooks line	41.00 Fahrenheit	
diced tomatoes	2 door reach in	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
cheese with beans	counter hot inserts near cooks line (not on)	61.00 Fahrenheit	for less than 4 hours. COS-relocate
cheese	counter hot inserts near cooks line (not on)	59.00 Fahrenheit	for less than 4 hours. COS-relocate
milk	1 door reach in (household)	36.00 Fahrenheit	COS- relocate to walk-in-cooler
beans	hot inserts	158.00 Fahrenheit	between 158F - 152F.
rice	walk in	41.00 Fahrenheit	
grated cheese	2 door cold top	41.00 Fahrenheit	
chicken	stove top	148.00 Fahrenheit	process of cooking
meat	2 door reach in freezer	30.60 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 **6/24/2025**. 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.

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: Israel Herrera
Manager

Signed On: June 10, 2025