

# 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

<b>Facility</b> FA0262371 - ARAUJO'S MEXICAN GRILL		<b>Site Address</b> 3070 SENTER RD, SAN JOSE, CA 95111		<b>Inspection Date</b> 08/09/2022		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>66</b> </div>		
<b>Program</b> PR0385208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> ARAUJO'S MEXICAN GRILL II		<b>Inspection Time</b> 09:50 - 11:30			
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> FABIAN				<b>FSC</b> Emma Alderete 09/26/2022

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
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		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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:** 5-6 plastic bags of cooked rice maintained inside hot box measured between 120F to 121F. Per PIC, rice was prepared in the morning approximately 2 hours prior.

Follow-up By 08/12/2022
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Multiple containers of cooked meats (carnitas, barbacoa) maintained at the entrance of the walk-in refrigerator measured at 51F. Ambient temperature of the walk-in refrigerator measured between 45F at the inside and 51F near the entrance. Per PIC, whenever the door of the walk-in refrigerator is opened, the temperature of the walk-in immediately rises, but drops quickly once door is completely closed.

Two and a half flats of raw shelled eggs maintained out in ambient temperature measured at 76F. Per PIC, eggs are taken out during the morning breakfast rush and is returned to the refrigerator 25 to 30 minutes after. Eggs have been kept out for less than one hour.

[CA] PHFs shall be held at 41F or below or at 135F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. [COS] Bags of rice were reheated in the microwave to 165F prior to hot holding again. Raw shelled eggs were placed inside the reach-in refrigerator to immediately cool. Relocate PHF items from near the entrance to further inside the walk-in to maintain cold holding temperatures.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Hotel pan of cooked cabeza, approximately 5lbs, maintained inside the walk-in refrigerator measured between 49F to 51F. Per PIC, item was prepared the night before and has not been removed from refrigeration. [CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135F to 70F or below within 2 hours and from 70F to 41F or below within an additional 4 hours.

Follow-up By 08/12/2022
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Approved cooling methods include:

- 1) Placing the food in shallow pans.
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller).
- 4) Using containers that facilitate heat transfer (ex. stainless steel).
- 5) Adding ice as an ingredient.
- 6) Using ice paddles.
- 7) Using an ice bath and stirring frequently.
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Item was VC&D.

K14 - 8 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:** Sanitizer solution at the three-compartment sink measured at 0 ppm quaternary ammonia. Sanitizer solution directly from the line measured at 400 ppm.

Follow-up By 08/12/2022
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Employee observed washing hotel pan, using hands to scoop sanitizer solution onto the pan, and then stacking wet pan on top of other wet pans.

[CA] Ensure food contact surfaces are properly cleaned and sanitized. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing. [COS] Sanitizer solution was drained and refilled. Pan was rewashed and sanitized.

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## Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** Observed condensate leaking onto floor under the two-door upright refrigerator across from the ware washing area. [CA] Condensation line from refrigerators shall drain into an approved plumbing system.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Numerous live flies observed in the kitchen area. [CA] Use any and all approved methods to abate live flies.

**Hundreds of maggots observed crawling out of the janitorial sink. Numerous live fruit flies and/or drain flies observed near the food preparation area across from the upright refrigeration units. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

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:** Employee's purse and/or backpack observed stored under food preparation sink directly on top of bags of raw onions. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

**Back door of facility maintained opened during inspection. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** Numerous missing ceiling panels throughout kitchen. [CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
Cooked al pastor	Steam table	171.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	400.00 PPM	Direct from dispenser
Quaternary ammonia	Three-compartment sink	200.00 PPM	After COS
Raw fish	Food preparation refrigerator	40.00 Fahrenheit	
Carne asada	Steam table	160.00 Fahrenheit	
Cooked onions	Griddle	149.00 Fahrenheit	Hot holding
Cooked beans	Steam table	179.00 Fahrenheit	
Hot water	Three-compartment sink	145.00 Fahrenheit	
Cooked rice	Steam table	163.00 Fahrenheit	
Cooked chicken	Steam table	195.00 Fahrenheit	
Shredded cheese	Food preparation refrigerator	41.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	38.00 Fahrenheit	
Cooked tripas	Griddle	157.00 Fahrenheit	Hot holding
Cooked carne asada	Walk-in refrigerator	41.00 Fahrenheit	
Cooked carne asada	Two-door upright refrigerator	37.00 Fahrenheit	Across from ware wash

## Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$219 per hour during normal business hours, and \$493 per hour during non-business hours, and upon inspector availability.

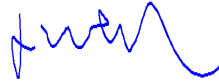
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/23/2022**. 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



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**Received By:** Fabian  
PIC  
**Signed On:** August 09, 2022