

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 FA0262448 - CAFETERIA EL GIRASOL		Site Address 1125 S KING RD, SAN JOSE, CA 95122		Inspection Date 08/10/2026		Placard Color & Score GREEN 71		
Program PR0385304 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FREGOSO, RUTH		Inspection Time 12:30 - 14:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By HUGO ASCENCIO				FSC Not Available 12-10-29

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						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	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	X	
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	X	
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

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

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: FOUND THE CHLORINE SANITIZER AT THE 3 COMPARTMENT SINK AT 50 PPM. [CA] PROVIDE 100 PPM. COS

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: THE TAGS ARE PLACED IN A PLASTIC BAG WITHOUT ORGANIZING. [CA] USE A RECORD KEEPING SYSTEM THAT ALLOWS FOR EASY ACCESS OF THE TAGS BY DATES.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: MISSING THE CONSUMER WARNING FOR THE SHELLFISH AND CEVICHE. [CA] PROVIDE CONSUMER WARNING.

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

Inspector Observations: FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISCARD THE WASTE WATER IN THE SANITARY SEWER.

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

Inspector Observations: FOUND A SPRAY BOTTLE WITH WINDEX WITHOUT LABEL AND STORED ON THE SHELF NEXT TO FOOD ITEMS IN THE DRY STORAGE ROOM. [CA] LABEL SPRAY BOTTLES AND KEEP THE CLEANING SUPPLY SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND A TAPATIO BOTTLE STORED ON THE FLOOR IN THE DRY STORAGE AREA AND FOUND A BOX WITH LEMONS ON THE FLOOR AT THE BAR AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE INSIDE WHITE PLASTIC FLAP OF THE ICE MACHINE. [CA] CLEAN THIS PART MORE OFTEN.

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: FOUND A GROCERY PLASTIC BAG BEING USED TO STORE THE COOKED MEXICAN RICE IN THE HOT HOLDING UNIT. [CA] USE FOOD GRADE PLASTIC BAGS TO STORE THE COOKED RICE.

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

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Inspector Observations: FOUND A PURSE AND A JACKET HANGING FROM THE DRY STORAGE FOOD SHELF.
[CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND THE MOPS INSIDE THE MOP SINK. [CA] HANG THE MOPS TO AIR DRY

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

Inspector Observations: FOUND THE WALL IN THE KITCHEN IN DISREPAIR.[CA] REPAIR THE WALL.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: FACILITY DOES NOT HAVE A VALID PERMIT TO OPERATE. [CA] A FOOD FACILITY SHALL NOT BE OPEN FOR BUSINESS WITHOUT A VALID HEALTH PERMIT. PLEASE REMIT ANNUAL PERMIT FEE TO THIS OFFICE WITHIN 48 HRS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CEVICHE	SERVICE REFRIGERATOR	38.00 Fahrenheit	
CHLORINE SANITIZER	3 COMPARTMENT SINK	50.00 PPM	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
OCTOPUS	REACH IN FREEZER	12.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	32.00 Fahrenheit	
SOUR CREAM	REACH IN REFRIGERATOR	41.00 Fahrenheit	
WHIPPING CREAM	UNDER COUNTER REFRIGERATOR	41.00 Fahrenheit	
	AT BAR		
MILK	REACH IN REFRIGERATOR	39.00 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 **8/24/2026**. 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: RUTH FREGOSO
OWNER
Signed On: August 10, 2026