

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 FA0207671 - TANCHITO'S RESTAURANT		Site Address 2148 STORY RD #3, SAN JOSE, CA 95122	Inspection Date 09/16/2025
Program PR0305990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CHAVEZ, RENE	Inspection Time 11:30 - 12:20
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By ANA MARTINEZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: The hot water faucet handle at the three compartment warewashing sink is non-functional (All other sinks within the facility have a functional hot water supply).

[CA] Repair plumbing fixture and maintain in clean and good repair. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] The hot water faucet valve was replaced at the time of inspection. Hot water measured at a minimum of 120 F at the 3 compartment sink.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient temp	walk in fridge	40.00 Fahrenheit	
hot water	prep sink, mop sink	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
water temp	3 comp sink	72.00 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 **9/30/2025**. 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

Ana Martinez

Received By: Ana Martinez
 PIC
Signed On: September 16, 2025