

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 FA0206652 - EL RANCHO DE LAS CERVEZAS		Site Address 163 W ALMA AV, SAN JOSE, CA 95110		Inspection Date 05/15/2023	
Program PR0305075 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GALLON ENTERTAINMENT		Inspection Time 12:45 - 14:15
Inspected By HELEN DINH		Inspection Type LIMITED INSPECTION		Consent By ROSARIO & CHRISTIAN (M) JUAN CARLOS (O-PHONE)	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed a fly landing on raw meat 2 times in cooks lines. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator directed to discard adulterated piece of meat and provide a lid for meat container when not in use.*

Follow-up By 05/18/2023

Note: *Meat is in process of prepping.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Major: Found 2 LIVE cockroach on wooden wall near customers restroom. [CA] Eliminate all evidence of LIVE cockroaches. Clean and sanitize all effected areas. Provide approved pest control services. [COS] Operator eliminated cockroach.*

Follow-up By 05/18/2023

Minor:

- 1. Found OLD rodent droppings throughout food facility. [CA] Eliminate all evidence of OLD rodent droppings. Clean and sanitize all effected areas. Provide approved pest control services.*
- 2. Found a lot of flies throughout the food facility especially prep area and bar area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.*

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 of mounted dispenser in prep area. [CA] Paper towel shall be stored in mounted dispenser.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Found food facility very dark. Observed several areas with insufficient light. [CA] Provide adequate lighting to ensure visual of all areas.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ice	chest freezer	20.00 Fahrenheit	
soup	reach in refrigerator	41.00 Fahrenheit	
cooked meat	stove top	171.00 Fahrenheit	
soup	stove top	193.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$219/hr during business hours and \$493/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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Recommend operator to obtain pest control services two times a month.

Note: Inspection conducted in conjunction to CO0153026.

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 **5/29/2023**. 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: Christian Herrera
Manager

Signed On: May 15, 2023