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	Site Address	Inspection Date
FA0207902 - THE TAMALE FACTORY	233 S WHITE RD C, SAN JOSE, CA 95127	10/31/2019
Program	**Owner Name**	**Inspection Time**
PR0306271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	LOPEZ, CLAUDIA	10:25 - 11:00
Inspected By	**Inspection Type**	**Consent By**
Dennis Ly	FOLLOW-UP INSPECTION	JANET

Placard Color & Score

GREEN

N/A

Comments and Observations

Major Violations

Cited On: 10/30/2019

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/31/2019

Cited On: 10/30/2019

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/31/2019

Minor Violations

Cited On: 10/30/2019

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

This violation found not in compliance on 10/31/2019. See details below.

Cited On: 10/31/2019

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Only handwash sink in facility is observed still slow draining and slightly clogged. [CA] Ensure that handwash sink is free flowing and in good repair.
[SA] Facility shall use the three compartment sink for handwashing until violation can be corrected.

Follow-up By 11/05/2019

Measured Observations

Item	Location	Measurement	Comments
Chicken tamales	Stove - hot holding	146.00 Fahrenheit	
Jalepeno tamles	Stove - hot holding	137.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

Follow-up for a 24hour notice to correct violation with handwash sink located by the service line. Violation was observed still not in compliance.

A subsequent follow-up inspection shall be conducted and may be billed $219/hour during regular business hours.

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 **11/14/2019**.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.

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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: Janet
PIC

Signed On: October 31, 2019