

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 FA0252302 - EL MUCHACHO ALEGRE RESTAURANT		Site Address 779 STORY RD 20, SAN JOSE, CA 95122	Inspection Date 02/05/2026
Program PR0367199 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MARTINEZ, DIANA	Inspection Time 13:55 - 14:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ALONZO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/02/2026

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

Compliance of this violation has been verified on: 02/05/2026

Cited On: 02/02/2026

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

Compliance of this violation has been verified on: 02/05/2026

Minor Violations

Cited On: 02/02/2026

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

Compliance of this violation has been verified on: 02/05/2026

Cited On: 02/05/2026

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

Inspector Observations: At time of follow-up inspection, permit fee had not been paid.

[CA] A food facility shall not be open for business without a valid health permit.

CEASE AND DESIST ALL ACTIVITIES.

A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.

Please contact local health department at 408-918-3400 to obtain a valid health permit.

[COS] Payment was made at time of follow-up inspection. Receipt# 3915051128

Measured Observations

Item	Location	Measurement	Comments
Cooked octopus	Food preparation refrigerator	39.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Beans	Walk-in refrigerator	41.00 Fahrenheit	
Mussels	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Soup	Walk-in refrigerator	40.00 Fahrenheit	
Beef tripe	Walk-in refrigerator	38.00 Fahrenheit	
Fish ceviche	Food preparation refrigerator	38.00 Fahrenheit	
Shrimp ceviche	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 02/02/2026.

- Facility has corrected the following:

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-K06M - Inadequate handwash facilities: supplied or accessible

- All hand wash stations observed with warm water, paper towels, and hand soap readily available and easily accessible.

- K09M - Improper cooling:

- Cooling was not observed at time of follow-up inspection.

- PHF items measured 41F and below or at 135F and above.

- Ensure that PHF items are rapidly cooled from 135F to 71F or below within 2 hours, and from 71F to 41F or below within an additional 4 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 2/19/2026. 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: Alonzo
Manger
Signed On: February 05, 2026