

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 FA0201410 - BIRRIERIA COALCOMAN		Site Address 8440 MURRAY AV, GILROY, CA 95020		Inspection Date 08/31/2026		Placard Color & Score GREEN 75		
Program PR0305058 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BIRRIERIA RESTAURANT ES		Inspection Time 13:00 - 15:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By JOSE L.				FSC Luis M. 01/02/2030

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						
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		X			N
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed food worker touching standing water in bottom of prep cooler with gloved hands and handling raw shrimp container return to plating birria tacos without washing hands and changing gloves.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Tacos were VC&D. Food worker washed hands and put on gloves.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed handwash sink in waiter station and and handwash sink in kitchen by ice machine blocked by utensils and dishes.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Items were removed from handwash sinks.

Observed handwash sink in bar without handwashing soap or paper towels.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] Handwash sink was stocked with handwashing soap in pump dispenser and paper towels.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cooked jalapenos were hot held at 78 degrees Fahrenheit on the grill. Per food worker, cooked jalapenos were prepared in the late morning.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Food worker reheated jalapenos.

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

Inspector Observations: At time of inspection, menu does not clearly identify which food items are served raw or undercooked or may be ordered undercooked.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed packages of raw beef stored above bucket of crema and pitcher of horchata.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Observed working containers of white crystalline substance, identified as sugar and salt by a food worker, without a label identifying contents.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: *Observed pots, pans, and other food equipment stored in an exterior attached storage area that is not fully enclosed and not approved for storage.*

[CA] *Equipment shall be stored within an approved facility to prevent contamination.*

Observed in use ice scoop stored with handle touching ice and bowls used as scoops in flour bins.

[CA] *Handle to ice scoop shall be stored so that it is not in direct contact with ice.*

[SA] *Scoop stored with handle in such a way that the handle does not come in direct contact with food to prevent contamination. Bowls removed from flour bins.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed wiping cloths stored in sanitizer solution that measured 0 ppm chlorine at the waiter station and the tortilla prep area. Observed wiping cloths stored in sanitizer solution that measured over 200 ppm chlorine near the cookline.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Cooked beans	Steam Table	165.00 Fahrenheit	
Birria	Stove	192.00 Fahrenheit	Final reheat temperature
Salsa (tomato based)	Walk-In Cooler #1	38.00 Fahrenheit	
Pico de gallo	Walk-In Cooler #1	38.00 Fahrenheit	
Egg	Stove	186.00 Fahrenheit	Final cook temperature
Cooked jalapenos	Grill	78.00 Fahrenheit	
Chloriner sanitizer	Dishwasher	50.00 PPM	
Cooked shrimp	Prep Cooler #1	38.00 Fahrenheit	
Warm Water	Handwash station/restrooms	100.00 Fahrenheit	
Cheese	Prep Cooler #1	39.00 Fahrenheit	
Chlorine sanitizer	Bucket Sanitizer - Cookline	200.00 PPM	Maximum is 100 ppm
Consume	Walk-In Cooler #2	95.00 Fahrenheit	Cooling
Horchata	Walk-In Cooler #2	36.00 Fahrenheit	
Ribs	Stove	186.00 Fahrenheit	
Shredded chicken	Steam Table	170.00 Fahrenheit	
Hot Water	Prep Sink	120.00 Fahrenheit	
Chlorine sanitizer	Bucket Sanitizer - Waiter Station & Tortilla Station	0.00 PPM	
Raw shrimp	Prep Cooler #2	37.00 Fahrenheit	

Overall Comments:

Joint inspection with Crystal Grippin.

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 **9/14/2026**. 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.

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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: Jose L.
PIC
Signed On: August 31, 2026