

# 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 01/15/2020
Program PR0305075 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GALLON ENTERTAINMENT	Inspection Time 10:30 - 13:15
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By JUAN SANCHEZ

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 01/13/2020

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

**Compliance of this violation has been verified on: 01/15/2020**

Cited On: 01/15/2020

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

**Inspector Observations: The only handwashing facility in the preparation area is observed blocked by an storage shelf, preventing employees to properly wash their hands. [CA] Handwashing are required to be accessible for use which means that they cannot be blocked by equipment or other objects such as trash containers. [COS] Employee removed storage shelf blocking the handwashing facility.**

Follow-up By  
01/21/2020

Cited On: 01/13/2020

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 01/15/2020**

Cited On: 01/15/2020

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Food facility does not have a method of how to properly wash, rinse, and sanitize utensils in the warewashing area. [CA] A food facility that prepares food shall not be operating if there is no method to properly wash and sanitize equipment and utensil. The food facility shall cease operation immediately. The food facility shall remain closed until a method to clean and sanitize equipment or utensils is provided. [COS] Employee provided bleach as a sanitizer solution. Employee was educated by the specialist on how to properly wash, rinse, and sanitize utensils**

Follow-up By  
01/21/2020

Cited On: 01/13/2020

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Compliance of this violation has been verified on: 01/15/2020**

#### Minor Violations

Cited On: 01/15/2020

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water temperature reading measured 101F on the 3-compartment sink faucet in warewashing area. [CA] Hot water temperature must be at 120F, and cold running water through a mixing valve. Hot water temperature once it reaches maximum must REMAIN at the required temperature.**

Follow-up By  
01/21/2020

**No hot water was observed on the handwashing facility in the men restroom. [CA] Provide warm water at least 100F but no greater than 108F.**

#### NOTE:

**Provide water heater specification sheet and/or send a picture of the metal plate with the water heater information placed on the water heater.**

Cited On: 01/15/2020

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

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**Inspector Observations: Ventilation hood system is not absorbing the smoke during the testing in the follow-up inspection. [CA] Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils and do not create air currents that cause difficulty in maintaining the required temperatures of potentially hazardous foods.**

Follow-up By 01/29/2020
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**A make up air inspection is necessary to ensure the ventilation system is in good repair and able to absorb all the smoke created in the kitchen/preparation area. Provide results to the inspector. Comply by 02/29/2020.**

Cited On: 01/15/2020

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: Large accumulation of cardboard boxes are observed behind the food facility parking lot, and food juices and other liquid food waste were observed on the parking lot area. [CA] Remove all old food debris, and cardboard accumulation from refuse enclosure to prevent accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around. clean regularly and maintain in good repair.**

Follow-up By 01/21/2020
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**NOTE:**

**Immediately remove all cardboard boxes to prevent this violation to be transfered to the city of San Jose.**

**Measured Observations**

N/A

**Overall Comments:**

**In the follow-up inspection, violations 14M, 22M, 34, 35, 36, 38, 44, 45, and 49 are in compliance.**

**Violations 21, 01, and 41 still not in compliance.**

**NOTE:**

**Person in charge stated ice machine will be removed from food facility.**

**Please Note: When required to determine compliance, a single reinspection will be without additional charge. If subsequent re-inspections are required, an hourly fee (219.00 dollars) at the current rate approved by the board of supervisor will be assessed for each and every re-inspection until necessary changes or corrections are made.**

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 1/29/2020. 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

JUAN D

<b>Received By:</b>	Juan Sanchez
	Person in Charge
<b>Signed On:</b>	January 15, 2020