

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 FA0208023 - EL GRULLO MEXICAN FOOD		Site Address 2444 ALVIN AV C, SAN JOSE, CA 95122		Inspection Date 06/01/2022	
Program PR0302662 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ALVAREZ, ANTONIO		Inspection Time 12:10 - 13:10
Inspected By MONICA HUATO	Inspection Type ROUTINE INSPECTION	Consent By OCTAVIO	FSC ANGELICA VELAZQUEZ 10/11/2025		

Placard Color & Score
GREEN
78

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
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						
K06 Adequate handwash facilities supplied, accessible			X	X			S
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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	X	
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

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

Inspector Observations: Raw shell eggs were measured at 68°F in the household refrigerator. The eggs were observed sitting on the preparation table near the cook line and being placed in the unit at the start of the inspection. The eggs had been of temperature control for less than 2-hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] The eggs were placed in the cooler for rapid cooling.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food employees are unable to provide valid food handler cards upon request. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Provide proof of correction within 2-weeks to Monica.Huato@deh.sccgov.org.

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

Inspector Observations: A container with dish soap and two sponges were stored in the handwash sink basin. [CA] A handwashing facility shall not be used for purposes other than handwashing. Discontinue the storage of sponges and containers and maintain clean and accessible at all times.

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: A container with chopped onions was stored on top of the kitchen trash can. [CA] Food utensil (i.e. cutting board, baking pan, platters) shall not be used on top of a trash can. To prevent possible cross contamination, use the approved preparation tables.

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

Inspector Observations: Raw meat and chicken is stored on the floor of the walk-in cooler under shelving. [CA] Food shall be stored at least 6-inches above the floor to prevent contamination. Move the food to the approved shelving.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1- Observed two large portable propane burners stored in the facility. No propane tanks were observed nearby. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Remove the propane burners as their use within a food facility is prohibited.

2- A household cooler/freezer is used in the kitchen area for storage of PHFs. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: The wall behind the 3-compartment sink has an unapproved finish that is not nonabsorbent or easily cleanable. [CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface. Secure the 3-compartment sink to the wall.

Performance-Based Inspection Questions

- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
RAW FISH AND SHRIMP	BLACK COLD BOX FREEZER	1.00 Fahrenheit	
TAMALES	WHITE COLD BOX FREEZER	1.00 Fahrenheit	
COOKED SHRIMP, DICED TOMATOES	PREPARATION COOLER	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREPARATION SINK	120.00 Fahrenheit	
RICE, FRIED BEANS, ASADA	HOT HOLDING UNIT	135.00 Fahrenheit	RANGE 135F-147F
RAW MEAT, RAW FISH	HOUSEHOLD COOLER/FREEZER	38.00 Fahrenheit	
RAW SHELL EGGS	PREPARATION TABLE BY COOK LINE	68.00 Fahrenheit	MOVED TO COOLER FOR RAPID COOLING.
PORK CHILE VERDE, PINTO BEANS, RAW CHICKEN AND MEAT	WALK-IN COOLER	38.00 Fahrenheit	
TAMALES	FREEZER SECTION OF HOUSEHOLD UNIT	10.00 Fahrenheit	
WARM WATER	HANDWASH SINK, RESTROOM SINKS	100.00 Fahrenheit	

Overall Comments:

Commissary review for Tacos El Abuelo (2A89965).

Observations:

- The food for the mobile is obtained from the food facility
- Space is available for dry food and equipment storage
- Toilets available for staff
- Waste and wastewater disposal equipment available
- Ice machine available and used for cooling of PHFs
- No designated separate storage areas for mobile equipment

Provide designated separate storage areas for the mobile food facility. Commissary form will be signed off and provided to the MFF Senior REHS.

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 **6/15/2022**. 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: ISABEL TAPIA
EMPLOYEE

Signed On: June 01, 2022