**OFFICIAL INSPECTION REPORT**

**Owner Name:** OROZCO, DAVID  
**Facility Name:** BRAVO! HOUSE OF ENCHILADAS  
**Facility ID:** FA0251667  
**Site Address:** 1075 TULLY RD H, SAN JOSE, CA 95122  
**Program:** PR0365798 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11  
**Inspection Date:** 03/15/2018  
**Inspection Time:** 15:40-17:00  
**Inspected By:** CHRISTINA PHAN  
**Inspection Type:** ROUTINE INSPECTION  
**Consent to Inspect Granted By:** DAVID

**Major Risk Factors and Interventions Violations:**
No major violations were observed during this inspection.

**Minor Risk Factors and Interventions Violations:**
- K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
  - Inspector Observations:
    - Expired food safety certificate. [CA] Provide updated certificate.
  - Food handler card not available for one employee currently working. [CA] Provide food handler cards for employees.

- K09 - 3 Points - Improper cooling methods - Applicable Section(s):114002, 114002.1
  - Inspector Observations: Observed foods cooling on grill per manager. Observed enchilada sauce cooling in large containers with tight fitted lids in reach-in cooler. No active cooling observed. [CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

**Good Retail Practices Violations:**
- K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

- K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):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: Found unapproved wood shelving above warewash sink. [CA] Provide approved shelving or paint shelving with approved material that is easily cleanable and non absorbent.

**Performance Based Inspection Questions:**
- Satisfactory - Adequate handwash facilities: supplied or accessible.
- Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
- Satisfactory - Hands clean/properly washed/gloves used properly.

**Measured Observations:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken</td>
<td>reach-in cooler</td>
<td>39.00 Farenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>three compartment sink</td>
<td>140.00 Farenheit</td>
<td></td>
</tr>
<tr>
<td>sour cream</td>
<td>top insert prep unit</td>
<td>41.00 Farenheit</td>
<td></td>
</tr>
<tr>
<td>eggs</td>
<td>reach-in cooler</td>
<td>40.00 Farenheit</td>
<td></td>
</tr>
</tbody>
</table>

**Overall Comments:**
Provided food allergen and consumer advisory information
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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 3/29/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: David Orozco
Manager

Signed On: March 15, 2018