

# 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 FA0206233 - LAS 7 REGIONES	Site Address 146 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 01/03/2024
Program PR0303570 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOPEZ, JUANA	Inspection Time 10:20 - 11:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By JUANA LOPEZ

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 12/18/2023

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

**Compliance of this violation has been verified on: 01/03/2024**

Cited On: 12/18/2023

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

**Compliance of this violation has been verified on: 01/03/2024**

#### Minor Violations

Cited On: 12/18/2023

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

**Compliance of this violation has been verified on: 01/03/2024**

#### Measured Observations

Item	Location	Measurement	Comments
Cut tomato	Prep table	37.00 Fahrenheit	
Beans	Hot holding (steam table)	158.00 Fahrenheit	
Cooked cactus	Prep table	38.00 Fahrenheit	
Raw steak	Reach in	40.00 Fahrenheit	
Pozole	Hot holding (steam table)	162.00 Fahrenheit	
Milk	Reach in	40.00 Fahrenheit	

#### Overall Comments:

***This is a follow up inspection to verify that all major violations and minor violations mentioned on 12/18/23 inspection report have been addressed. Violations have been addressed and found within compliance:***

***- K06: Adequate hand wash facilities supplied, accessible. Only hand wash facility within the prep area is fully stocked and operational at the time of inspection. Provided the hand wash decal and went over the importance of washing hands with PIC.***

***- K07: Proper hot and cold holding temperatures. All units within prep table and reach in were measured below 41°F. Provided some decals for hot/cold holding. See measured observations.***

***- K35: Equipment, utensils: Approved, in good repair, adequate capacity. All units have been repaired and functioning properly.***

***The following equipment has been replaced like for like (steam table electric, prep table, and reach in).***

***Continue to work on all other violations mentioned on 12/18/23***

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 **1/17/2024**. 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



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**Received By:** Juana Lopez  
Owner

**Signed On:** January 03, 2024