

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 FA0205423 - CARDENAS #222 - DELI / TAQUERIA		Site Address 1070 S WHITE RD, SAN JOSE, CA 95127		Inspection Date 08/18/2026		Placard Color & Score YELLOW 71		
Program PR0408987 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 12:40 - 13:45			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By LUIS				FSC Amilcar Galicia 9/17/2029

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						
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				
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205423 - CARDENAS #222 - DELI / TAQUERIA	Site Address 1070 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 08/18/2026
Program PR0408987 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MI PUEBLO NEWCO, LLC	Inspection Time 12:40 - 13:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *There was no paper towel supply on the only front handwash sink.*

[CA] *Refill the wall-mounted paper towel dispenser immediately. Until the wall-mounted paper towel dispenser is refilled, a roll-type paper supply may be used. The person in charge provided a roll-type paper towel (SA).*

Follow-up By
08/18/2026

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

Inspector Observations: *Some potentially hazardous food stored on the deli's preparation table like chicken and mixed potato were measured between 120 °F and 130 °F.*

[CA] *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The store manager said all the food products were cooked less than two hours, and he is told to either reheat the products to 165 OF and keep them at or above 135 oF or time code all to use within the next two hours. The chef stored the products on an ice bath to rapidly chill the products to 70 oF with in the first two hours, and then to 41 oF with another four hours (SA).*

Follow-up By
08/18/2026

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

K14 - 3 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: *Some recently sanitized utensils were stacked together on the utensil storage shelf.*

[CA] *Air dry all clean utensils before staking them together.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Multiple drain flies were observed in the janitorial sink, warewash sink, and some in the kitchen warewash sink areas.*

[CA] *Eliminate vermin from the facility by a legal method.*

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

Inspector Observations: *Multiple wet/soiled wiping cloths were stored on the counters, cutting boards, and preparation tables.*

[CA] *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

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

Inspector Observations: *Food residue and trash accumulations were observed on the floor sinks located below the preparation and wash sinks.*

[CA] *Conduct thorough and regular cleaning on the floor areas.*

Excessive water accumulation was observed on the floor below dishwashing and working sinks.

[CA] *Keep the floor areas neat, clean, and dry all the time.*

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0205423 - CARDENAS #222 - DELI / TAQUERIA	Site Address 1070 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 08/18/2026
Program PR0408987 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MI PUEBLO NEWCO, LLC	Inspection Time 12:40 - 13:45

Measured Observations

Item	Location	Measurement	Comments
Beans	Steam table	160.00 Fahrenheit	
Rice	Steam table	155.00 Fahrenheit	
Salsa	Preparation fridge	41.00 Fahrenheit	
Chicken	Display case	150.00 Fahrenheit	
Wings	Display case	154.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chicken	Walk-in cooler	34.00 Fahrenheit	
Guacamole	Preparation fridge	39.00 Fahrenheit	
Ceviche	Preparation fridge	35.00 Fahrenheit	
Chicken	Preparation table	110.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	

Overall Comments:

Food safety manager certificate: Amilcar Galicia - 9/17/2029

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 **9/1/2026**. 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.

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: Luis Silva
Assistant Manager
Signed On: August 18, 2026