

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 FA0287609 - PUESTO		Site Address 2752 AUGUSTINE DR 110, SANTA CLARA, CA 95054		Inspection Date 05/21/2026		Placard Color & Score GREEN 89		
Program PR0431392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ISI LOMBROZO		Inspection Time 12:00 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DAMIAN BIBB				FSC Sandra Reyes 9/9/2027

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	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		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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1 of 3 handwash sink at the bar missing hand soap. Other handwash sink at bar is fully stocked. [CA] Hand wash stations shall be fully stocked at all times. [COS] Employee restocked sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Horchata measured to be 44F inside reach in cooler. Cooler observed to have ambient temperature of 40F prior to opening cooler. [CA] Maintain PHF at 41F and below [COS] Bags of ice were added into drink dispensers to cool down drinks.

2) Watermelon Tequila (housemade) measured to be 46F. Observed bartender stock bar about 30-40minutes prior. [CA] Maintain watermelon puree and PHFs at 41F and below. Contact CAPH to obtain variance to demonstrate fruit is no longer PHFs. [COS] Tequila was placed into ice bath.

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: Upright dishwasher measured to have surface rinse temperature at less than 160F. Some dishwashing observed to have occurred earlier and employee observed putting dishes away. Per operator machine may have cooled down after dishwasher went on break. After 6-7 runs upright dishwasher measured to have rinse cycle surface temperature of 162F. [CA] Ensure upright dishwasher measured at 160F prior to working. [COS] Upright dishwasher was warmed up to reach correct rinse cycle temperature

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: Some wooden spoons were stored on fire suppressor sprinkler system. [CA] Store equipment in areas are are easily cleanable and accessible.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Pineapple salsa	Prep table facing kitchen at cookline	41.00 Fahrenheit	
Rice	Steam table by grill	143.00 Fahrenheit	
Raw halibut	Walk in cooler kitchen	37.00 Fahrenheit	
Shredded cheese	1 door cooler at end of cookline	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Rice	Holding in oven	143.00 Fahrenheit	
Warm water	3-comp sink	100.00 Fahrenheit	
Crema	Prep table facing kitchen at cookline	40.00 Fahrenheit	
Cut watermelon	Walk in cooler side	37.00 Fahrenheit	
Horchata	Walk in cooler side	43.00 Fahrenheit	Per chef, employees had taken out container to prep and decant in the last 30 minutes and returned to walk in afterwards
Pineapple salsa	Prep cooler facing window at cookline	39.00 Fahrenheit	
Pineapple salsa	Walk in cooler kitchen	37.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Shredded cheese	Built in cold table by griddle	40.00 Fahrenheit	
Shredded cheese	Walk in cooler kitchen	38.00 Fahrenheit	
Beef cubes	Drawer under griddle at cookline	37.00 Fahrenheit	
Steak	Drawer under grill at cookline	41.00 Fahrenheit	
Shrimp raw	1 door prep cooler by fryer	39.00 Fahrenheit	
Shredded cheese	Drawer under griddle at cookline	36.00 Fahrenheit	
Cooked shredded chicken	Walk in cooler kitchen	37.00 Fahrenheit	
Cheese	Prep cooler facing window at cookline	39.00 Fahrenheit	
Fish raw	1 door prep cooler by fryer	39.00 Fahrenheit	
Raw chicken breast	Drawer under grill at cookline	40.00 Fahrenheit	
Rinse cycle	kitchen dishwasher	150.00 Fahrenheit	
Beans	Walk in cooler kitchen	38.00 Fahrenheit	
Rinse cycle	Under the bar dishwasher	160.00 Fahrenheit	
Beans	reheating in oven	154.00 Fahrenheit	Per timer, beans had only been in for about 50 minutes and per operator they are still being reheated.
Beans	Steam table by grill	161.00 Fahrenheit	
Shredded chicken	Steam table by griddle	163.00 Fahrenheit	
Sword fish	Walk in cooler kitchen	37.00 Fahrenheit	

Overall Comments:

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 **6/4/2026**. 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.

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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



Received By: Damian Bibb
Manager

Signed On: May 21, 2026