

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 FA0291735 - MESO SANTANA ROW | | Site Address 3060 OLSEN DR 50, SAN JOSE, CA 95128 | | Inspection Date 08/12/2025 | |
| Program PR0437170 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name MESO SANTANA ROW, LP | | Inspection Time 14:20 - 16:00 |
| Inspected By HINA WYNE | Inspection Type ROUTINE INSPECTION | Consent By TALIA RAE | FSC DANY ALFONSO MEMBRENO 01/10/2029 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 88 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| 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 | | | N |
| K07 Proper hot and cold holding temperatures | | | 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 | | | | | | N |
| 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 | | | | | | S |
| 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 | X | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | |
| K36 Equipment, utensils, linens: Proper storage and use | X | |
| 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 | X | |
| 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: SANITIZER BUCKET WAS LEFT INSIDE THE HAND WASHING SINK IN THE FOOD PREP AREA.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC CLEARED THE HAND WASHING SINK.

BUNDLE OF PAPER TOWELS WERE ON THE COUNTER NEXT TO THE EMPTY PAPER TOWEL DISPENSER.

[CA] Properly wash hand using single use paper towel. Paper towel dispenser shall be refilled immediately.

[COS] PIC refilled the paper towel dispenser.

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

Inspector Observations: HUMMUS AND YOGURT DIP WAS MEASURED 50F AT THE FOOD PREP TABLE. IT WAS PREP RECENTLY.

[CA] Food shall be rapid chilled before placing in a prep table. PHF shall be measured 41F and below.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: LACK TEST STRIPS IN THE KITCHEN AND BAR AREA.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: ICE SCOOP WAS STORED IN A SYRUP BOTTLES HOLDER.

[CA] Ice scoop shall be stored in way it shall not touch food or object that can't be clean frequently.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: BROKEN SWITCH PANEL WITH OPENING IN THE WALL NEXT TO THE EXIT DOOR IN THE FOOD PREP AREA.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|--------------------|-----------------------|--------------------|-----------------|
| FISH | DRAWER REFRIGERATION | 40.00 Fahrenheit | |
| HOT WATER | 3-COMP SINK | 120.00 Fahrenheit | |
| BEEF | WALK IN COOLER | 40.00 Fahrenheit | |
| HOT WATER | PREP SINK | 120.00 Fahrenheit | |
| QA SANITIZER | 3-COMP SINK | 200.00 PPM | |
| SHRIMPS | DRAWER COOLER | 41.00 Fahrenheit | |
| QA SANITIZER | DISHWASHER LARGE | 200.00 PPM | |
| JUICE | REFRIGERATION | 41.00 Fahrenheit | |
| HOT WATER | HAND WASHING | 100.00 Fahrenheit | |
| QA SANITIZER | BUCKET | 200.00 PPM | |
| RICE | DRAWER REFRIGERATION | 41.00 Fahrenheit | |
| HUMMUS | PREP COOLER | 50.00 Fahrenheit | |
| TOMATOES | PREP COOLER | 41.00 Fahrenheit | |
| LAMB | HOT HOLDING | 140.00 Fahrenheit | |
| YOGURT DIP | PREP COOLER | 50.00 Fahrenheit | |
| LAMB SHANK | HOT HOLDING | 150.00 Fahrenheit | |
| EGGPLAT DIP | PREP COOLER | 40.00 Fahrenheit | |
| CHLORINE SANITIZER | DISHWASHER BAR | 50.00 PPM | |
| HOT WATER | HAND WASHING RESTROOM | 100.00 Fahrenheit | |
| MEAT | FREEZER | 15.00 Fahrenheit | |
| CHICKEN | ACTIVE COOLING | 90.00 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 **8/26/2025**. 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: TALIA RAE
PIC
Signed On: August 12, 2025