

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 FA0205511 - MEXICO LINDO RESTAURANT		Site Address 11 RACE ST, SAN JOSE, CA 95126		Inspection Date 07/03/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 75 </div>		
Program PR0300960 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MUNOZ, LINO		Inspection Time 13:15 - 15:15			
Inspected By LAWRENCE DODSON		Inspection Type ROUTINE INSPECTION		Consent By LINO				FSC Lino Munoz 03/21/2026

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	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

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

Inspector Observations: *Spicy pork ribs measured 118F in a pot on the cook-line. Per the cook-line employee, ribs are to be reheated and placed in hot holding. Spicy pork ribs in hot holding at the buffet area measured 119F.*

[CA] *PHF shall be held at or above 135F.*

[COS] *Spicy ribs reheated to 165F and placed in hot holding.*

Whipped cream measured 55F in the countertop fridge at the bar area.

[CA] *PHF shall be held at or below 41F.*

[COS] *Whipped cream was relocated to another fridge unit.*

Minor Violations

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, 114125(b), 114141

Inspector Observations: *Observed buildup on the nozzle of a soda gun at the bar area.*

[CA] *Food contact surfaces shall be kept clean.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed multiple uncovered PHF's in both walk-ins.*

[CA] *Food shall be kept covered to prevent contamination.*

Food is being stored on the floor in both walk-ins.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

Raw bacon wrapped skewers stored over french fries in the walk-in. Raw patties stored over bell peppers.

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Chips, cut melon, and other PHF have been left uncovered at the buffet area.*

[CA] *Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

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: *Bowls are being used as scoops for rice in the walk-in, and for multiple bins of bulk storage in the food storage room.*

[CA] *Discontinue the use of bowls as scoops. Scoops shall have a handle that is not in contact with food in order to prevent contamination.*

Non food-grade (takeout bags) are being used to store food in the walk-in. A single-use yogurt container is being used to store salsa.

[CA] *Discontinue the use of takeout bags and single-use containers to store food. Food shall be stored in approved, food grade/commercial containers.*

Prep cooler unit is leaking. Observed pan underneath filled with water.

[CA] *Equipment shall be maintained in good repair.*

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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: Observed a knife stored between a counter and prep table across from the cooking area.
[CA] Equipment shall be stored in a manner that prevents contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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

Inspector Observations: Observed multiple soiled wiping cloths on counters.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Observed an employee phone stored adjacent to a food prep area.
[CA] No person shall store personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	upper prep unit insert	37.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink	104.00 Fahrenheit	
whipped cream	countertop fridge at bar area	55.00 Fahrenheit	
beans	buffet	155.00 Fahrenheit	
spicy pork ribs	buffet	118.00 Fahrenheit	
cut melon	buffet	40.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
rice	buffet	154.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
soup	walk-in 1	41.00 Fahrenheit	
spicy pork ribs in soup	pot on top of cook-line	118.00 Fahrenheit	
chicken	walk-in 2	40.00 Fahrenheit	

Overall Comments:

Notes:

- Caulking between the 2 compartment sink and the wall is chipped/missing. Maintain walls in good condition.

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 **7/17/2025**. 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.

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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: lino munoz
owner

Signed On: July 03, 2025