

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 FA0207616 - LAS ISLITAS NAYARIT		Site Address 2108 STORY RD A, SAN JOSE, CA 95122		Inspection Date 11/02/2023	
Program PR0301237 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LAURO MENDOZA		Inspection Time 13:50 - 15:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By KIMBERLY M.	FSC Kimberly Montano 03/08/2028		

Placard Color & Score
GREEN
82

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						S
K06 Adequate handwash facilities supplied, accessible	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		S
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				N
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	X	
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

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

Inspector Observations: Numerous PHF items maintained inside the food preparation refrigerator measured as follows:

- Sliced and diced tomatoes - 51F.
- Raw chicken breast - 47F.
- Raw beef - 46F.
- Raw shrimp - 47F.
- Shredded cheese - 48F.

Per employee, the tomatoes were just prepared less than one hour prior. Everything else has been inside the refrigerator. Ambient temperature of the refrigerator measured at 53F via probe thermometer placed inside the unit. Thermometer placed inside the walk-in refrigerator showed a temperature of 51F.

PHF items maintained inside the two-door upright refrigerator by the back door of the facility measured as follows:

- Cook beans - 44F.
- Red rice - 44F.
- White rice with corn - 43F.
- Sliced tomato - 50F.

Ambient temperature of the refrigerator measured at 50F via probe thermometer placed inside the unit.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] All PHF items were relocated into other refrigeration units to immediately cool.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee eating inside the kitchen. Employee eventually stepped outside to consume food.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water at the hand wash sink measured at 83F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Hot water at the three-compartment sink and food preparation sink measured at 100F. Observed insta-hot water heater set at 100F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Employee increased temperature of the insta-hot unit. Temperature at the food preparation sink measured at 118F.

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: Ambient temperature of the food preparation refrigerator and the two-door upright refrigerator measured at 53F and 50F respectively. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Investigate cause and repair in an approved manner.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Food preparation sink observed directly drained.

[CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.

Excess water from ice machine drain directly to the exterior of the building.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

**** Repeat violation**

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
Red rice	Rice warmer	162.00 Fahrenheit	
Red enchilada sauce	Steam table	160.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	40.00 Fahrenheit	Across from hand wash sink
Beans	Steam table	157.00 Fahrenheit	
Cooked octopus	Food preparation refrigerator	41.00 Fahrenheit	Across from hand wash sink
Chlorine sanitizer	Three-compartment sink - kitchen	100.00 PPM	
Raw shrimp	Food preparation refrigerator	37.00 Fahrenheit	At the cook line - on ice
Shredded chicken	Steam table	139.00 Fahrenheit	
Raw scallops	Food preparation refrigerator	40.00 Fahrenheit	Across from hand wash sink
Cooked chicken	Steam table	152.00 Fahrenheit	
Milk	Three-door reach-in refrigerator - bar	41.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	36.00 Fahrenheit	Across from hand wash sink
Chlorine sanitizer	Three-compartment bar sink	100.00 PPM	
Soup	Three-door reach-in refrigerator	40.00 Fahrenheit	
Raw beef	Three-door upright refrigerator	37.00 Fahrenheit	On ice
Cooked noodles	Three-door reach-in refrigerator	40.00 Fahrenheit	
White rice with corn	Rice warmer	158.00 Fahrenheit	
Diced tomatoes	Food preparation refrigerator	38.00 Fahrenheit	Across from hand wash sink
Seafood soup	Steam table	161.00 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 **11/16/2023**. 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

Kimberly Montana

Received By: Kimberly M.
Manager

Signed On: November 02, 2023