

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 FA0250812 - BAJA FRESH MEXICAN GRILL		Site Address 1708 OAKLAND RD 100, SAN JOSE, CA 951313827		Inspection Date 09/21/2026		Placard Color & Score GREEN 79		
Program PR0364040 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ANNE NOTO CORPORATION		Inspection Time 10:50 - 14:40			
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By STEPHANIE M.				FSC Maria Hernandez 07/26/2028

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	X			N
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		N
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						S
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	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	X	
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

At time of inspection, the cook and PIC did not have a food handler card available for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employer picked up utensil from the floor and change gloves without washing hands.

[CA] Employees are required to wash their hands:

- Before beginning work
- Before handling food or clean equipment or utensils
- As often as necessary during food preparation to remove soil and contamination
- When switching from working with raw to ready to eat foods
- After touching body parts
- After coughing, sneezing, using handkerchief, tissue, using tobacco, eating or drinking
- After using the restroom
- Any time when contamination may occur

[COS] Food worker washed hands, put on new gloves, and returned to food preparation.

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

Inspector Observations:

At time of inspection, the handwash sink at the warewashing sink did not have paper towels.

[CA] Handwash sinks must be fully stocked with a handwashing cleaner and paper towels in dispensers.

[SA] Employees use the handwash sink next to the cookline until paper towels can be restocked.

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

Inspector Observations:

Observed the following items above the minimum cold holding temperature in the walk-in cooler:

- 1) Black beans measured at 43°F
- 2) Pinto beans measured at 44°F
- 3) Rice measured at 45°F
- 4) Cheese measured at 44°F
- 5) Pico de gallo at 47°F

Ambient temperature measured 39°F at time of inspection. Per cook, the walk-in cooler door had been left open when they began prepping food in the morning, shortly before opening.

[CA] Potentially hazardous foods (PHFs) that are being cold held shall be held at 41°F or below.

[COS] Walk-in cooler was kept closed. One rice tray measured 42°F at end of inspection.

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

Inspector Observations:

Observed 1 dead cockroach by grease trap and 1 dead cockroach in monitoring trap by cookline. No evidence of contamination.

[CA] Food facility shall be kept free of vermin. Clean and sanitize areas with dead cockroaches.

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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:

Observed unused refrigerator unit with drawers in dry storage area. Interior of equipment had accumulated grime.
[CA] Maintain equipment in good repair. Repair or remove unused equipment to prevent vermin harborage.

At time of inspection, cabinet under ice bin by cashier is heavily damaged and showing exposed particle board, so that it is no longer non-absorbent, durable, smooth, and easily cleanable.

[CA] Repair cabinet so that it is non-absorbent, durable, smooth, and easily cleanable.

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:

[REPEAT] At time of inspection, food preparation sink is missing drain pipe extending from sink basin to above floor sink.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food preparation sinks that discharge 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.

At time of inspection, ice bin in front by cashier drains into a plastic bin and not a floor sink or other approved device. Hose from ice bin enters into the tub. Drain line from fountain machine does not indirectly drain into floor sink.

[CA] All ice machines bins and equipment that discharge 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 device.

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

Inspector Observations:

[REPEAT] At time of inspection, floor throughout food preparation and storage areas had pitting so that the floor was no longer smooth and easily cleanable.

[CA] Repair floors so that they are durable, non-absorbent, smooth, and easily cleanable.

At time of inspection, one ceiling tile over the fountain drink syrups area was missing.

[CA] Ceilings of all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface. Replace missing ceiling tile.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper reheating procedures for hot holding.

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Measured Observations

Item	Location	Measurement	Comments
Enchilada sauce	Hot Holding #4	167.00 Fahrenheit	
Pico de gallo	Prep Cooler - Center	39.00 Fahrenheit	
Warm water	Handwash sinks - Kitchen & warewashing	135.00 Fahrenheit	
Chicken	Hot Holding #3	146.00 Fahrenheit	
Molcajete sauce	Self-Service Bar	38.00 Fahrenheit	
Marinade	Prep Cooler - Center	40.00 Fahrenheit	
Chicken	Hot Holding #2	115.00 Fahrenheit	Preparation
Black beans	Walk-In Cooler	43.00 Fahrenheit	
Equipment temperature	Walk-In Cooler	39.00 Fahrenheit	
Hot water	3-Compartment Sink	134.00 Fahrenheit	
Taquito	Prep Cooler - Right	37.00 Fahrenheit	
Rice	Hot Holding #1	137.00 Fahrenheit	
Pinto beans	Walk-In Cooler	44.00 Fahrenheit	
Pico de gallo	Walk-In Cooler	47.00 Fahrenheit	After restock
Rice	Walk-In Cooler	42.00 Fahrenheit	End of inspection
Diced tomatos	Prep Cooler - Center	46.00 Fahrenheit	Preparation
Quaternary ammonium sanitizer	3-Compartment	200.00 PPM	
Rice	Walk-In Cooler	45.00 Fahrenheit	

Overall Comments:

Joint inspection with and report written by Crystal G.

The interior exit handle of the walk-in cooler sticks and does not open the door.

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 **10/5/2026**. 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: Stephanie M.
Shift Manager

Signed On: September 21, 2026