

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 FA0257454 - MONTAGUE VALERO		Site Address 1298 MONTAGUE EX, SAN JOSE, CA 95131		Inspection Date 11/19/2025		Placard Color & Score YELLOW 76
Program PR0376424 - LIMITED FOOD SERVICE CAT 3 - FP77			Owner Name MIRZAPUR FUEL INC		Inspection Time 13:45 - 15:10	
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By ANKITH AND (PHONE) AJAY		FSC		

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		
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						S
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			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		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						
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed the front handsink's paper towel dispenser was empty. Observed the paper towel dispenser and soap dispenser at the 3-compartment sink were empty.*

Follow-up By
11/25/2025

[CA] *Keep handwashing stations stocked with soap and paper towels at all times.*

[SA] *Soap and paper towels were placed at both sinks.*

K14 - 8 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: *No sanitizer was available upon request; operator stated the 3-compartment sink is used just for mop water.*

Follow-up By
11/25/2025

[CA] *After use, wares (coffee/beverage dispensers) must be washed, rinsed, and sanitized in 200ppm quaternary ammonia or 100ppm chlorine.*

[SA] *Operator went to a store and purchased bleach.*

*****When the hot water is restored, wash, rinse, then sanitize equipment.*****

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot/warm water at 3-compartment sink, front handsink, and restroom handsink to be 65F. A technician came to reset/fix the water heater, but hot water still only measured 96F at the end of the inspection.*

Follow-up By
11/25/2025

[CA] *Provide hot water (120F) at the 3-compartment sink, and warm water (100F) at the handsinks.*

*****FACILITY IS PROHIBITED FROM USING BEVERAGE/COFFEE/CAPPUCCINO DISPENSERS UNTIL HOT WATER IS RESTORED AND ALL WARES HAVE BEEN WASHED, RINSED, AND SANITIZED.*****

Operator posted "DO NOT USE" signs over beverage/coffee machines.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
SANDWICHES, YOGURT, LUNCHABLES, CHEESE STICKS, MILK	REFRIGERATORS	41.00 Fahrenheit	
WARM AND HOT WATER	HANDSINKS, 3-COMPARTMENT SINK	65.00 Fahrenheit	RE-MEASURED TO BE 96F

Overall Comments:

Due to lack of hot water in facility, use of the coffee/icee/beverage/cappuccino dispensers is not permitted. ONLY PREPACKAGED FOODS ARE PERMITTED FOR SALE.

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A follow up inspection will be conducted TOMORROW to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

******Failure to provide hot water at the 3-compartment sink by tomorrow may result in enforcement action.******

Discussed warewashing procedures.

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 **12/3/2025**. 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: Mohit Patel
Cashier
Signed On: November 19, 2025