

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 FA0201560 - FIESTA VALLARTA		Site Address 301 STATE ST, LOS ALTOS, CA 94022		Inspection Date 05/28/2026		Placard Color & Score GREEN 87		
Program PR0302705 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name A & D RESTAURANT GROUP		Inspection Time 12:30 - 14:05			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ERNESTO ORELLANA				FSC Felipe Reyes 4/17/2028

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						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						S
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						S
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		
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

No major violations were observed during this inspection.

Minor Violations

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 the use of latex gloves in the facility.

[CA] The use of latex gloves is prohibited in food facilities and retail food establishments. Types of non-latex gloves that may be used in a food facility or retail food establishment include, but are not limited to, nitrile, polyethylene, and vinyl.

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

Inspector Observations:

Observed pico de gallo in a shallow ice bath at the bar measuring between 40F at the lower portions of the container and 45F at the level above the ice bath. The PIC stated the pico de gallo was portioned from the unit approximately 2 hours prior.

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

[COS] Ice was added to the ice bath to fully submerge all portions of product.

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

Inspector Observations:

Observed two dead adult turkestan cockroaches on a glue trap below the bar. No other evidence of vermin activity was observed at this time. It was discussed that this facility receives monthly pest control services by Terminix.

[CA]: The premises of each food facility must be maintained free of vermin.

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 one shelf at the wall to the right of the three compartment sink to be constructed of absorbent wood.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

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:

Observed a drain line for the soda gun nozzle at the bar placed into the ice bin. No evidence of cross contamination was observed of the edible ice at the time of inspection.

[CA] Liquid waste drain lines shall not pass through an ice machine or ice storage bin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
BEANS	STEAM TABLE	148.00 Fahrenheit	
SALSA	REACH IN COOLER AT BAR	41.00 Fahrenheit	
SHREDDED CHEESE	UPRIGHT COOLER	41.00 Fahrenheit	
WATER	BACK HAND WASHING SINK	106.00 Fahrenheit	
CRAB MEAT MIX	REACH IN COOLER NEAR KITCHEN ENTRANCE	39.00 Fahrenheit	
HEAVY CREAM	1 DOOR UPRIGHT COOLER IN STORAGE	38.00 Fahrenheit	
SHREDDED CHEESE	COLD TOP COOLER	40.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	108.00 Fahrenheit	
CARNITAS	REACH IN PREP COOLER	38.00 Fahrenheit	
COOKED RICE	STEAM TABLE	148.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	126.00 Fahrenheit	
CRAB (FROZEN)	1 DOOR UPRIGHT FREEZER IN STORAGE	6.00 Fahrenheit	
CHICKEN	TWO DOOR UPRIGHT COOLER IN STORAGE	40.00 Fahrenheit	
COOKED BEANS	TWO DOOR UPRIGHT COOLER IN STORAGE	41.00 Fahrenheit	
HEAVY CREAM	REACH IN PREP COOLER AT PREP LINE	38.00 Fahrenheit	
PICO DE GALLO	COLD TOP PREP COOLER	38.00 Fahrenheit	
CREAM SAUCE/SALSA BLANCO	REACH IN COOLER NEAR KITCHEN ENTRANCE	39.00 Fahrenheit	
CRAB ENCHILADA	HEATING TEMPERATURE	161.00 Fahrenheit	CRAB IS PRECOOKED AND HEATED FOR IMMEDIATE SERVICE
			129F-161F HEATING TEMPERATURE
BLACK BEANS	STEAM TABLE	152.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
WATER	RESTROOM HANDWASHING SINK	100.00 Fahrenheit	
WATER	PREPARATION SINK	122.00 Fahrenheit	

Overall Comments:

This was conducted as a joint inspection with A. Crutchfeld, REHS in conjunction with complaint investigation CO0159739.

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 **6/11/2026**. 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: ERNESTO ORELLANA
ASSISTANT MANAGER

Signed On: May 28, 2026