

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 FA0205456 - DEL SOL BISTRO		Site Address 1080 N 7TH ST, SAN JOSE, CA 95112	Inspection Date 04/01/2026
Program PR0305950 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name REYNOZO, MARIA / DEL SOL	Inspection Time 15:45 - 17:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By MIGUEL	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/20/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/01/2026

Cited On: 03/30/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/01/2026

Minor Violations

Cited On: 04/01/2026

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

Inspector Observations:

The employee present could not provide a valid food handler card.

[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.

Cited On: 04/01/2026

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:

Raw shell eggs stored above mexican rice in the middle, two-door upright cooler at the back kitchen area.

[CA] All food shall be separated and protected from cross contamination. Store raw foods of animal origin below ready-to-eat foods.

Measured Observations

Item	Location	Measurement	Comments
heavy whipping cream	two-door upright cooler - left	40.00 Fahrenheit	
sliced cheese	two-door upright cooler - left	40.00 Fahrenheit	
ham	two-door upright cooler - middle	37.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
frozen tuna	freezer chest - dry storage room	19.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
noodles	two-door upright cooler - far right	41.00 Fahrenheit	
mexican rice	two-door upright cooler - right	41.00 Fahrenheit	
pooled eggs	two-door upright cooler - middle	38.00 Fahrenheit	
frozen tilapia	two-door freezer - back kitchen	17.00 Fahrenheit	
	entrance		
hot water	three compartment sink	120.00 Fahrenheit	
sliced tomato	prep cooler - front service	39.00 Fahrenheit	
chocolate cake	clear, two-door upright cooler - right	41.00 Fahrenheit	
sausage	prep cooler - front service	38.00 Fahrenheit	

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Overall Comments:

On-site for an operator scheduled second follow-up inspection after facility was closed due to the presence of an active cockroach infestation.

Risk factor assessment/structural review inspection conducted in conjunction with follow-up inspection per directive from Supervising REHS A. Sircar.

Facility has paid for the invoice for the charged, second follow-up inspection.

Per staff, the facility has been treated twice by a licensed pest control service provider since the last follow-up inspection. Pest control treatment report from the most recent service conducted was provided for review.

During this follow-up inspection, no live cockroach activity was observed

10+ sticky traps observed set up on the floor throughout the kitchen. No activity noted in sticky traps.

Most of the structural deficiencies cited during the last follow-up inspection have been corrected. Facility shall continue to seal the remaining gap in the front service counter, and shall continue cleaning the piping and electrical components behind the cook-line.

Facility is hereby reopened and may now resume normal operation.

Strongly recommend obtaining professional pest control services on a weekly basis for at least the next month.

If any activity is noted in sticky traps, recommend scheduling pest control services as needed.

A risk factor assessment/structural review was provided during non-operation hours. Provided inspection, discussion, and education focused on observed and non-observed risk factors known to contribute to foodborne illness

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/15/2026**. 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: Miguel
Employee
Signed On: April 01, 2026