

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 FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT		Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 10/01/2024	
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JOSE LUIS MORALES		Inspection Time 13:35 - 15:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By JOSE MORALES	FSC MAGDALENA PULIDO 09/21/2026		

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						
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			N
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						
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT	Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 10/01/2024
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JOSE LUIS MORALES	Inspection Time 13:35 - 15:15
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: *In the kitchen area, in the 2 door prep unit on the left side, measured pico de gallo, guacamole, and cotija cheese at 58F. Per operator, PHFs stored in the 2 door prep unit for about an hour. Measured ambient air temperature of 2 door prep unit at 60F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Contact to repair refrigeration where equipment is able to maintain potentially hazardous foods at 41F. [SA] Operator moved pico de gallo, guacamole, and cotija cheese to nearby refrigeration to facilitate proper holding temperatures.*

In the back storage area, measured a container of refried beans at 60F. Per operator, container of refried beans was removed 2 hours prior for preparation and placed back into refrigeration recently. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator discarded container of refried beans.

In the kitchen area, in the steam table, measured bagged cooked chicken at 117F. Per operator cooked chicken placed in the steam table about 30 minutes prior. [CA] Ensure potentially hazardous foods are held hot at 135F or above. [COS] Operator reheated cooked chicken and placed in the a container at the steam table.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, measured a container of cooked pork cooling on the counter at 80F after 1.5 hours. [CA] Ensure potentially hazardous foods are cooled from 135F to 70F within 2 hours, and then cooled from 70F to 41F within 4 hours.*

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

Inspector Observations: *In the kitchen area, observed a single heavily staggered cockroach on the wall to the right of the cookline. No other activity or harborage noted in the facility. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. [SA] Operator eliminated cockroach.*

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: *In the kitchen area, at the 2 door prep unit on the left, measured ambient air temperature at 60F. [CA] Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F or below.*

Observed the use of cardboard to line shelving and use of cardboard boxes for storage. [CA] Discontinue use of cardboard to prevent possible harborage of vermin. Use only approved equipment and materials within the facility.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed ice scoop stored in direct contact with ice in the ice machine. [CA] Ensure ice scoop is stored in a separate container outside of the ice machine, or stored in the ice with the handle facing away from the ice.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT	Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 10/01/2024
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JOSE LUIS MORALES	Inspection Time 13:35 - 15:15

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked chicken	2 door prep unit (right)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine	3 compartment sink	100.00 PPM	
horchata	ice bath	41.00 Fahrenheit	
birria sauce	sliding 2 door reach in refrigerator	35.00 Fahrenheit	
cotija cheese	2 door prep unit (left)	58.00 Fahrenheit	
refried beans	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
raw shelled eggs	2 door prep unit (right)	41.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	45.00 Fahrenheit	
pinto beans	steam table	160.00 Fahrenheit	
pinto beans	2 door reach in refrigerator	41.00 Fahrenheit	
shredded cheese	2 door prep unit (right)	41.00 Fahrenheit	
cooked pork	steam table	158.00 Fahrenheit	
cooked pork	counter-top	80.00 Fahrenheit	cooling
pico de gallo	2 door prep unit (left)	58.00 Fahrenheit	
gaucamole	2 door prep unit (left)	58.00 Fahrenheit	
cooked rice	steam table	165.00 Fahrenheit	
cooked chicken	steam table	117.00 Fahrenheit	
beef tongue	counter-top	180.00 Fahrenheit	cooling
refried beans	sliding 2 door reach in refrigerator	60.00 Fahrenheit	single pan

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 **10/15/2024**. 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: JOSE MORALES
OWNER

Signed On: October 01, 2024