

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 FA0203865 - LAS MUCHACHAS		Site Address 2483 OLD MIDDLEFIELD WY A, MOUNTAIN VIEW, C		Inspection Date 02/11/2021		Placard Color & Score GREEN N/A
Program PR0301485 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RODRIGUEZ, ESMERALDA		Inspection Time 11:55 - 12:35	
Inspected By GABRIEL GONZALEZ	Inspection Type RISK FACTOR INSPECTION	Consent By LUPE, ENRIQUE CARBAJAL (PIC)	FSC Not Available			

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				S
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		
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		
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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: 1. Signs informing customers on face coverings not provided on tables [CA] - After sanitizing each table between customer parties, dining establishments must place a sign or card (no smaller than 3 x 5 inches) at the table with at least the following or substantially similar instructions:

"Help us keep our business open, protect our staff, and protect fellow diners by following our simple guidelines:

- Keep your mask on until your food or drinks are served.

- Put your mask on whenever a server approaches your table.

- Put your mask on whenever you leave your table.

- Wash or sanitize your hands.

"Thank you for helping protect the health of our staff and your fellow customers!""

2. No sign informing customers that those sharing a table must be from same household. [CA] Dining establishments must post signage and verbally inform customers that everyone sharing a table must be from the same household.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1. Food safety certificate (FSC) is not available for review. Per PIC, they are in the process of the class portion at this time. [CA] Take the exam and obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.

2. An employee didn't have a food handler card available. [CA] All food employees shall have valid FHCs. Keep documentation (e.g. copies) of FHCs available at this facility at all times for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.

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

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Inspector Observations: 1. Soap and paper towel dispenser lacking at the warewash sink - facility has prep sink set up with soap and paper towel dispenser. [CA] Relocate hand soap and paper towel dispenser to 'wash' compartment of the 3 compartment sink and use this as a handwash station until a dedicated handwash sink is installed near this area.

2. Paper towels in one restroom are on the toilet tank (dispenser is empty). In the other restroom, the paper towels are loose on the counter (dispenser is not installed). [CA] Provide paper towels inside of dispensers. Store extra paper towels in a sanitary manner.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Aguachiles contains raw shrimp per menu. PIC states shrimp are cooked in lemon juice. Informed PIC cooking in relation to consumer advisory means heat-temperature cooking (e.g. 145F minimum for fish). [CA] Provide a written disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

"Disclosure" means a written statement that clearly includes either of the following: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." (2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

"Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements: (1) Written information regarding the safety of these food items is available upon request. (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
NOPALES	2 DR PREP BY COOKLINE	38.00 Fahrenheit	
FLAN	3 DR UNDERCOUNTER FRIDGE	39.00 Fahrenheit	
ASADA	HOT TABLE	162.00 Fahrenheit	
GUACAMOLE	2 DR PREP BY SERVICE WINDOW	38.00 Fahrenheit	
RICE	COUNTER - PANS	140.00 Fahrenheit	COOLING
CHLORINE	WAREWASH MACHINE	50.00 PPM	
WATER	3 COMP SINK	125.00 Fahrenheit	
BEANS	3 DR FRIDGE	38.00 Fahrenheit	
SHRIMP	PREP SINK	48.00 Fahrenheit	PREP
WATER	PREP SINK	120.00 Fahrenheit	
FISH	2 DR PREP NEAR PREP SINK	36.00 Fahrenheit	

Overall Comments:

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices are not assessed during this inspection. Risk factor inspections are not scored.

Plan has not yet been submitted regarding sink installation, finishes, etc. Refer to report 11/21/2019. PIC to submit plan by June 15, 2021 and have approved work finalized by this department no later than September 15, 2021. Contact inspector to update on the status of the project by April 15, 2021. Suggest to contact plan check for consultation before making any plan submittal.

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 **2/25/2021**. 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.

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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: Enrique Carbajal
manager

Signed On: February 11, 2021

Comment: Signature not captured due to COVID-19 prevention measure. Report emailed to lasmuchachasmv@gmail.com