

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 FA0256766 - MAS LOCO		Site Address 98 S 2ND ST, SAN JOSE, CA 95113		Inspection Date 04/11/2025		Placard Color & Score GREEN 81		
Program PR0374979 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MAS PIZZA LLC		Inspection Time 18:50 - 20:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By LUIS				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						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						
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	X	X
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	X	
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		

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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:

1. In the kitchen area, at the prep cooler across the cook line, potentially hazardous foods (raw chicken, raw shrimp, raw beef) were measured above 50°F at 7 pm. Per chef, they stocked the prep cooler at 4 pm.

2. In the kitchen area, at the ice bath on the wire rack across the cook line equipment, Potentially Hazardous Foods (cooled pasta, diced tomatoes) were measured above 50°F. Per chef, they diced the tomatoes about 30 minutes prior and the pasta around 3 hours prior.

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

[COS] 1. Items were moved back to the walk in cooler to rapidly cool.

[COS] 2. The ice bath was remade properly. Educated on proper ice bath preparation.

Minor Violations

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

Inspector Observations:

The hand sink near the ware washing area lacked paper towels in the dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] The hand sink around the corner for preparation was fully stocked.

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:

1. In the walk in cooler, at the storage racks, raw shell eggs were found stored above ready to eat foods such as cheese.

2. In the kitchen area, on the wire rack across the cook line, a batter station for chicken was found stored above an ice bath holding open ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Eggs were moved and the batter station was moved to a food preparation table.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks the testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

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Inspector Observations:

The sandwich prep cooler in the kitchen was not maintaining Potentially Hazardous Foods at 41°F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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:

1. At the bar area, near the soda dispensers, the tank of CO2 was not secured to a rigid structure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

2. In the bar area, at the ice bin near the soda dispenser, the ice handle was in direct contact with ice meant for consumption.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

3. Cloth towels were observed to be in use with tortillas.

[CA] Discontinue the use of cloth towels in direct with food, used approved equipment such as cheesecloths or dunnies.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pasta - Cooked	Ice Bath	54.00 Fahrenheit	
Steak - Cooked	Final Cook	155.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Guacamole	Prep Cooler	40.00 Fahrenheit	
Wings	Oven	86.00 Fahrenheit	~30 minutes cooling; in bottom oven that was not turned on.
Steak - Raw	Walk in Cooler	40.00 Fahrenheit	
Diced Tomatoes	Ice Bath	52.00 Fahrenheit	
Steak - Raw	Prep Cooler	51.00 Fahrenheit	
Shrimp - Raw	Prep Cooler	50.00 Fahrenheit	
Shrimp - Cooked	Prep Cooler	39.00 Fahrenheit	
Macaroni and Cheese	Steam Table	140.00 Fahrenheit	
Chicken - Raw	Prep Cooler	52.00 Fahrenheit	
Carnitas	Steam Table	151.00 Fahrenheit	
Beans	Bottom shelf of prep table	135.00 Fahrenheit	Cooling ~1 hour
Pasta - Cooked	Walk in Cooler	40.00 Fahrenheit	

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 **4/25/2025**. 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.

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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: Jose Castillos
Owner

Signed On: April 11, 2025