

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 FA0205979 - LA VICTORIA #2		Site Address 131 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 04/30/2025		Placard Color & Score GREEN 76		
Program PR0304657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BARRITA CORPORATION		Inspection Time 17:25 - 18:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By PATRICIA - CASHIER/NECANDRO - OWNER				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						S
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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

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 cook line, blocked cheese, diced tomatoes, and a chunky salsa were found above 50°F. Per cook, they moved them out of the walk in cooler about 20 minutes prior.

2. In the kitchen area, on the bottom shelf of a prep table, raw beef was measured at 55°F. Per cook, they removed it from the undercounter cooler about 30 minutes prior.

3. In the walk in cooler several food items were found above 41 but less than 50. Ambient air of the cooler was measured at 45.

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

[COS] 1. Food items were placed on an ice bath.

[COS] 2. Beef was moved back to the cooler.

[COS] 3. The door of the walk in cooler was kept closed and measured at 40°F about 15 minutes later. Food temperatures began to drop as well.

Minor Violations

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

Inspector Observations:

Repeat Violation: There is no food safety certificate available upon request. The posted Food Safety Certificate is for completion of a course and states "This certificate does not replace the Certifies Professional Food Manager Certification".

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations:

The women's restroom hand washing station automatic paper towel dispenser wasnt working

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] PIC changed the batteries at time of the inspection.

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

Inspector Observations:

A large hotel pan of black beans were found cooling at ambient temperature. Beans were measured between 120-150°F.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Staff separated the beans into three shallow hotel pans.

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

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Inspector Observations:

In the basement, in the shared hallway, a dead and dried rodent was observed under a pallet.

Note: No food or food related equipment is stored in the area. All food storage is in a room separated by a self closing door.

[CA] Clean and sanitize area of dead rodent body.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

In the basement storage area numerous buckets of salsa were found open on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Facility uses animal derived ingredients in menu items branded as "veggie" versions of regular items.

[CA] Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. Disclose that the rice used in the facility is not vegetarian or denote that "veggie" items are not vegetarian.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Counter	56.00 Fahrenheit	
Carne Asada	Steam Table	150.00 Fahrenheit	
Cheese	Walk in Cooler	45.00 Fahrenheit	
Chicken	Walk in Cooler	41.00 Fahrenheit	
Beans	Steam Table	160.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Rice	Hot Box	140.00 Fahrenheit	
Salsa	Walk in Cooler - Basement	37.00 Fahrenheit	
Salsa	Display Cooler Shelf	39.00 Fahrenheit	
Beef	Shelf of Prep Table	55.00 Fahrenheit	
Milk	Walk in Cooler	42.00 Fahrenheit	
Beans	Prep Table	150.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Ambient Air	Walk in Cooler - Top	45.00 Fahrenheit	Later measured at 40F

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 **5/14/2025**. 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

Laura Patricia

Received By: Laura Patricia

Cashier

Signed On: April 30, 2025