

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 FA0205715 - MAR Y SOL RESTAURANTE		Site Address 1179 E SANTA CLARA ST, SAN JOSE, CA 95116		Inspection Date 01/22/2025		Placard Color & Score GREEN 83		
Program PR0301045 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SONIA MARISOL LOPEZ MOF		Inspection Time 14:05 - 15:10			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By SONIA LOPEZ				FSC Sonia Lopez 04/23/2026

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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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		X
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:

In the kitchen area, at the upright reach in cooler near the rear entrance, carne asada and al pastor meat was measured between 47-53°F. Per Sonia, they had the meat removed from temperature control for about an hour for the lunch rush.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend setting up an ice bath on the stainless steel table near the flat griddle for PHFs that are used heavily during the lunch rush to maintain cold holding temperatures.

[COS] Items were uncovered to rapidly cool in the reach in cooler.

Minor Violations

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

Inspector Observations:

Facility offers raw or undercooked items on their menu with no consumer advisory or disclosure.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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:

1. Facility is using plastic grocery bags in direct contact with food items for storage in coolers/freezers.

[CA] Cease the use of grocery bags in direct contact with foods. Use approved equipment and materials such as food grade containers/plastic bags.

2. Facility has two non ANSI microwaves.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

REPEAT VIOLATION: In the kitchen area, at the exhaust hood, all filters are missing.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Ventilation hood filters shall be maintained clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

REPEAT VIOLATION: Facility has the back door propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Sanitizer Bucket	100.00 PPM	
Pico de Gallo	Cold Hold Table	40.00 Fahrenheit	
Water	Hand Sink - Bar	100.00 Fahrenheit	
Beans	Steam Table	160.00 Fahrenheit	
Asada	Upright Reach in Cooler	52.00 Fahrenheit	
Rice	Steam Table	160.00 Fahrenheit	
Caldo de Camaron	Ice Bath - 3 compartment sink	72.00 Fahrenheit	Facility does not have a prep sink; cooling<2 hours
Water	Three Compartment Sink	120.00 Fahrenheit	
Al Pastor	Upright Reach in Cooler	49.00 Fahrenheit	
Soup	Upright Reach in Cooler	39.00 Fahrenheit	

Overall Comments:

Notes:

- Commissary evaluation conducted in conjunction
- Recommend use of ice paddles/wands to facilitate rapid cool down of soups.
- Recommend use of an ice bath for PHFs used during lunch rush.

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 2/5/2025. 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.

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

SLM

Received By: Sonia Lopez
Owner

Signed On: January 22, 2025