

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 06/22/2021	
Program PR0301485 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RODRIGUEZ, ESMERALDA		Inspection Time 12:50 - 13:45
Inspected By GABRIEL GONZALEZ		Inspection Type RISK FACTOR INSPECTION		Consent By ESPERANZA ENRIQUE CARBAJAL (PIC)	
FSC Not Available					

Placard Color & Score GREEN N/A
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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						
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

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety certificate (FSC) is not available for review. Per PIC, they will take the exam. [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.

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

Inspector Observations: 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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SALSA	CORNER 2 DR PREP FRIDGE	41.00 Fahrenheit	
WATER	3 COMP SINK	127.00 Fahrenheit	
RICE	COUNTER	136.00 Fahrenheit	136-150F - SHALLOW PANS COOLING
WATER	PREP SINK	122.00 Fahrenheit	
FLAN	FRONT UNDERCOUNTER FRIDGE	37.00 Fahrenheit	
CHICKEN	HOT TABLE	146.00 Fahrenheit	
REFRIED BEANS	HOT TABLE	159.00 Fahrenheit	
SHRIMP	2 DR PREP FRIDGE - PREP AREA	39.00 Fahrenheit	
SHRIMP	PREP SINK	60.00 Fahrenheit	WITHIN PREP TIME, RINSING. TO FREEZER.
CHLORINE	WAREWASH MACHINE	50.00 PPM	
SHREDDED BEEF	3 DR FRIDGE	38.00 Fahrenheit	
POTATOES	2 DR PREP FRIDGE	38.00 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.

Discussed plan check submittal with PIC as plan has not been submitted yet. In addition, PIC expressed some ideas to relocate some equipment, such as ice machine and storage racks, and requests to have a plan checker visit this facility. PIC must contact plan check by sending email to dehplancheck@cep.sccgov.org and also Cc gabriel.gonzalez@cep.sccgov.org Schedule a plan check evaluation on site for a date no later than July 9, 2021.

Permit condition will be proposed for revision to:

Schedule a plan check site evaluation for a date no later than July 9, 2021. By October 31, 2021, submit plan for all necessary work as indicated on report dated 11/21/2019 and per plan check's requirements. Have approved work completed and finalized by this department no later than January 31, 2022.

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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 **7/6/2021**. 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.

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: June 23, 2021

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