

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

**- No Signature**



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org

**OFFICIAL INSPECTION REPORT**

Facility FA0205698 - LA MEXICANA		Site Address 1170 E WILLIAM ST, SAN JOSE, CA 95116	Inspection Date 04/30/2021
Program PR0307798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FERNANDEZ, ANTONIO	Inspection Time 12:15 - 12:45
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By PAMELA	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/30/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: THE HOT WATER AT THE 3 COMPARTMENT SINK IS 94F. [CA] PROVIDE HOT WATER AT 120F MINIMUM.**

Cited On: 04/30/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: FOUND A LIVE COCKROACH ON THE WALL NEAR THE HAND WASH SINK. [CA] REMOVE ANY COCKROACHES FROM THE PREMISES. NO ACTIVITY OF COCKROACHES MUST BE SEEN IN THE FACILITY. THE FACILITY IS OBTAINING PEST CONTROL EVERY MONTH. RECOMMEND TO GET PEST CONTROL EVERY COUPLE OF WEEKS (MAYBE EVERY 2-3 WEEKS) TO ENSURE THAT THE COCKROACHES GET KILLED BEFORE A FULL CYCLE GETS TO REPRODUCE.**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

**Overall Comments:**

**FOLLOW UP INSPECTION FROM EARLIER TODAY IN WHICH THERE WAS NO HOT WATER AVAILABLE.**

**FINDINGS: THE HOT WATER WAS RESTORED TO 120F AT THE 3 COMPARTMENT SINK.**

**OK TO RE-OPEN.**

**FACILITY RE-OPENED / PERMIT REINSTATED**

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 **5/14/2021**. 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