

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 FA0253939 - LA MAS QUERIDA CANTINA & COCINA		Site Address 1632 STORY RD, SAN JOSE, CA 95122		Inspection Date 07/23/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 70 </div>		
Program PR0370015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name M & M VAL CORPORATION		Inspection Time 12:15 - 14:40			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By BRYAN VALENCIA				FSC ROLANDO CAMPOS 5/10/26

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		
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records			X	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	X	
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		
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		X
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	X	

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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: FOUND THE MEAT AT 52F, FOUND THE COOKED RICE AT 57F AND THE BONE MARROW AT 55F FOR OVER 4 HOURS IN THE WALK IN COOLER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D.

NOTE: THE REST OF THE POTENTIALLY HAZARDOUS FOOD HAS BEEN RELOCATED TO A WORKING REFRIGERATOR. DO NOT USE THE WALK IN COOLER UNTIL IT HAS BEEN REPAIRED.

Minor Violations

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

Inspector Observations: FOUND COOLING BEING DONE AT THE HAND WASH SINK WITH INDIRECT CONNECTION (ONLY SINK IN THE KITCHEN). FOUND A CART WITH UTENSILS STORED IN FRONT OF THE HAND WASH SINK. [CA] ENSURE THAT THE COOLING IS DONE AT THE FOOD PREPARATION SINK. ENSURE THAT THE HAND WASH SINK IS ACCESSIBLE AT ALL TIMES. COS

THE HAND WASH SINK IS LOCATED ADJACENT TO THE FOOD PREPARATION SINK. [CA] PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD SPANNING THE FULL LENGTH OF THE SINK.

FOUND NO SOAP AND NO PAPER TOWELS AT THE HAND WASH SINK IN THE BAR AREA. [CA] PROVIDE SOAP AND PAPER TOWELS. COS

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: FOUND THE SUSHI RICE WITH NO TIME AND DATE MARKER. [CA] PROVIDE A TIME AND DATE MARKER FOR THE SUSHI RICE FOR UP TO 4 HOURS.

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

Inspector Observations: MISSING THE CONSUMER ADVISORY FOR THE CEVICHE "COOKED" IN LEMON. [CA] PROVIDE THE CONSUMER ADVISORY ON THE MENU (MAKE A REFERENCE TO WHICH FOOD THE CONSUMER WARNING IS FOR, IE: AND ASTERIK) OR PROVIDE A SIGN VISIBLE TO THE CUSTOMERS.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HOT WATER ON THE RIGHT HAND WASH SINK IN THE WOMEN'S RESTROOM IS AT 80F. [CA] PROVIDE 100F HOT WATER MINIMUM.

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: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE THE CHLORINE TEST STRIPS.

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: FOUND THE WALK IN COOLER UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] ENSURE THAT THE WALK IN COOLER IS ABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. DO NOT USE THE WALK IN CALLER UNTIL IS CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. CALL MARCELA WHEN THE WALK IN COOLER HAS BEEN REPAIRED.

Follow-up By
07/25/2024

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations: FOUND BOTH RESTROOM DOORS UNABLE TO SELF CLOSE. [CA] PROVIDE SELF CLOSING DOORS.

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: MISSING LOCKERS FOR THE EMPLOYEES' BELONGINGS. [CA] PROVIDE LOCKERS.

FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGNS AT THE KITCHEN, BAR AND RESTROOMS. [CA] PROVIDE SIGNS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
EGGS	FRONT BAR REFRIGERATOR	39.00 Fahrenheit	
CHICKEN	SLIDE DOOR REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
PICO DE GALLO	SERVICE REFRIGERATOR	39.00 Fahrenheit	
SALMON	REACH IN FREEZER	15.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN WOMENS RESTROOM	80.00 Fahrenheit	
COOKED RICE	WALK IN COOLER	57.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BONE MARROW	WALK IN COOLER	55.00 Fahrenheit	
QUATERNARY AMMONIUM	SANITIZER AT THE 3 COMPARTMENT SINK	200.00 PPM	
MILK	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	FOOD PREPARATION SINK	120.00 Fahrenheit	
CHLORINE	WARE WASHER	100.00 PPM	
SHRIMP	REACH IN FREEZER	29.00 Fahrenheit	
MEAT	WALK IN COOLER	52.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	36.00 Fahrenheit	

Overall Comments:

NOTE: A NEW APPLICATION WAS FILLED OUT BY THE CURRENT OWNER AS THE PREVIOUS APPLICATION WAS FILLED OUT BY THE UNCLE OF THE OWNER.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: LA MAS QUERIDA KITCHEN CANTINA

NEW OWNER: M & M VAL CORPORATION

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 8/1/24 - 7/31/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 7/23/24**

***Permit condition: NONE**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **8/6/2024**. 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: BRYAN VALENCIA
OWNER
Signed On: July 23, 2024