

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 FA0206288 - LUNA MEXICAN RESTAURANT		Site Address 1495 THE ALAMEDA AV, SAN JOSE, CA 95126		Inspection Date 01/24/2025	
Program PR0300012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 15:00 - 16:50
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By PEDRO RODRIGUEZ	FSC RUDY PEREZ 3-29-28		

Placard Color & Score

GREEN
81

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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	
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									X	
K34	Warewash facilities: installed/maintained; test strips										
K35	Equipment, utensils: Approved, in good repair, adequate capacity										
K36	Equipment, utensils, linens: Proper storage and use									X	
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									X	
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 CARNITAS AT 102F IN A CONTAINER ON THE GRILL. FOUND THE BUTTER WITH HERBS ON A CONTAINER ON A TABLE NEXT TO THE SERVICE REFRIGERATOR AT 65F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW AND HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. THE CARNITAS ARE TO BE REHEATED TO 165F AND THE BUTTER MUST BE PLACED IN THE REFRIGERATOR. COS

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: FOUND A TRAY WITH PUREES BEING STORED IN ONE OF THE COMPARTMENTS AT THE 3 COMPARTMENT SINK AT THE BAR. [CA] DO NOT USE THE 3 COMPARTMENT SINK TO STORE ANY FOOD.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE TOP OF THE 3 COMPARTMENT SINK AT THE BAR. [CA] REMOVE THE MOLD.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A FEW HOT HOLDING CONTAINERS ON TOP OF THE STOVE AND GRILL USED TO HOT HOLD FOOD. [CA] PROVIDE PROPER HOT HOLDING EQUIPMENT, ENSURE IT IS FOOD GRADE AND NSF APPROVED. CHECK WITH THE PLAN CHECK DEPARTMENT FOR APPROVAL. DO NOT USE THE STOVE OR GRILL AS A SOURCE OF HEAT FOR HOT HOLDING.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE WALL ABOVE THE 3 COMPARTMENT SINK IN THE KITCHEN. [CA] REMOVE THE MOLD.

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 FOR BOTH RESTROOMS. [CA] PROVIDE HAND WASH SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HEAVY CREAM	WALK IN COOLER	40.00 Fahrenheit	
CEVICHE	WALK IN COOLER	38.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BUTTER	ON THE COUNTER	65.00 Fahrenheit	
HOT SALSA	HOT HOLDING	145.00 Fahrenheit	
GUACAMOLE	SERVICE REFRIGERATOR	41.00 Fahrenheit	
BEANS	ELECTRIC HOT HOLDING UNIT	171.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN KITCHEN	100.00 Fahrenheit	
COOKED MEAT	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASH SINKS IN RESTROOMS	100.00 Fahrenheit	
ICE CREAM	UNDER COUNTER FREEZER	19.00 Fahrenheit	
SWEET POTATOE	SERVICE REFRIGERATOR	35.00 Fahrenheit	
CHICKEN	HOT HOLDING	167.00 Fahrenheit	
GUACAMOLE	SERVICE REFRIGERATOR	32.00 Fahrenheit	
PORK	HOT HOLDING	155.00 Fahrenheit	
RICE	HOT HOLDING	147.00 Fahrenheit	

Overall Comments:

**ENSURE THAT THE MENU H
AS THE REFERENCE TO THE RAW FOODS AND THE CONSUMER WARNING.**

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 **2/7/2025**. 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

Pedro Rodriguez

Received By: PEDRO RODRIGUEZ
MANAGER

Signed On: January 24, 2025