

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 FA0207616 - LAS ISLITAS NAYARIT		Site Address 2108 STORY RD A, SAN JOSE, CA 95122		Inspection Date 10/22/2025		Placard Color & Score GREEN 94		
Program PR0301237 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LAURO MENDOZA		Inspection Time 14:20 - 15:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By KIMBERLY				FSC Kimberly Montano 03/08/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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						
K07	Proper hot and cold holding temperatures			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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Beans, chicken soup, red salsa, and green salsa maintained at the steam table measured between 131F to 133F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Instructed employee to reheat PHF items to 165F prior to hot holding at 135F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Numerous live flies observed throughout the kitchen.

[CA] Use any and all approved methods to abate live flies. Maintain front door of the facility closed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Two-door upright freezer	4.00 Fahrenheit	Dry storage room
Fish ceviche	Food preparation refrigerator - Bar	40.00 Fahrenheit	
Raw whole fish	Two-door upright refrigerator	37.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	38.00 Fahrenheit	Cook line
Diced tomatoes	Food preparation refrigerator	39.00 Fahrenheit	
Sushi rice	Food preparation refrigerator	41.00 Fahrenheit	Sushi station
Rice with corn	Rice cooker	161.00 Fahrenheit	
Raw oysters	Ice chest	36.00 Fahrenheit	
Raw shrimp with shell	Food preparation refrigerator	40.00 Fahrenheit	
Cooked octopus	Food preparation refrigerator	41.00 Fahrenheit	Sushi station
Cooked spaghetti noodles	Three-door reach-in refrigerator	41.00 Fahrenheit	
Shrimp ceviche	Food preparation refrigerator	40.00 Fahrenheit	Sushi station
Red rice	Rice cooker	163.00 Fahrenheit	
Warm water	Hand wash sinks	105.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	40.00 Fahrenheit	Sushi station
Fish ceviche	Food preparation refrigerator	41.00 Fahrenheit	Sushi station
Chlorine sanitizer	Three-compartment sink - kitchen	100.00 PPM	
Beans	Two-door upright refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink - bar	100.00 PPM	
Raw shrimp	Food preparation refrigerator	41.00 Fahrenheit	Sushi station
Raw beef	Food preparation refrigerator	40.00 Fahrenheit	Cook line
Hot water	Three-compartment sink	122.00 Fahrenheit	
Raw fish	Food preparation refrigerator	40.00 Fahrenheit	Cook line
Horchata	Three-door merchandiser refrigerator	37.00 Fahrenheit	
Cooked shredded chicken	Three-door reach-in refrigerator	41.00 Fahrenheit	
Milk	Three-door merchandiser refrigerator	38.00 Fahrenheit	

Overall Comments:

- Observed transfer of ABC license notice posted at front door of the facility.
- Per manager of the facility, current owners are still present and that the business has not yet been sold.

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- **Applicant on ABC notice of application: El Bombero 408 Inc.**
- **Date of notice: 10/8/2025**

**** New owners shall submit application and a Facility Evaluation Request within 48 hours with the Department of Environmental Health.**

- **Application available online at ehinfo.org or contact local health department at 408-918-3400 to obtain a valid health permit.**

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 **11/5/2025**. 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



Received By: Kimberly M.
Manager
Signed On: October 22, 2025