

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 FA0250098 - LAS PALMUS MERCADO Y CARNICERIA-DELI		Site Address 1080 SARATOGA AV 15, SAN JOSE, CA 95129		Inspection Date 02/05/2026		Placard Color & Score GREEN 86		
Program PR0387406 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOPEZ, MIGUEL		Inspection Time 12:00 - 14:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRA				FSC ELIZABETH MARTINEZ 01/29/2027

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						
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				N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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						N
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		
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		X
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		

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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: Food prep cooler with Pico de gallo , tomatoes, and other garnish vegetables was measured 43F - 44F. Food was prep 2 hours ago.

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

[SA] Rapid chill food up to 41F before placing inside the prep cooler.

Fallout was measured 95F - 115F at the hot holding table. Per, Pic it will be deep fried before serving.

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

[SA] Fallout can be left under heat lamp to maintain temperature at 135F and up. Hot holding table can't keep Fallout at minimum 135F.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Multiple containers with lid inside the walk in cooler were measured 44F.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[SA] Food shall reach 41F before covering with lid.

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: Accumulation of food debris was observed on the meat grinding and slicing equipments.

[CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

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: Walk in cooler with milk and fresh produce has a dust debris on fans.

[CA] Clean walk in cooler fans from dust debris to maintain.

Cardboard in use to line shelving in the back area.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Dirty wiping cloth was left on the slicer table and sanitizing bucket was not prepared.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Blood was on floor inside the walk in cooler under meat shelving and under the grinder outside the walk in cooler.

[CA] Immediately clean and sanitize floor with blood to prevent cross contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
TOMATOES	PREP COOLER	43.00 Fahrenheit	
CHICHARRON	HOT HOLDING	137.00 Fahrenheit	
PICO DE GALLO	PREP COOLER	44.00 Fahrenheit	
FISH	WALK IN FREEZER	2.00 Fahrenheit	
BEANS	HOT HOLDING	150.00 Fahrenheit	
CHICKEN SALAD	COLD DISPLAY	42.00 Fahrenheit	
CHEESE	COLD DISPLAY	38.00 Fahrenheit	
CHICKEN	COLD DISPLAY	40.00 Fahrenheit	
BEEF	COLD DISPLAY	40.00 Fahrenheit	
PICO DE GALLO	COLD DISPLAY	41.00 Fahrenheit	
SHRIMPS	COLD DISPLAY	38.00 Fahrenheit	
GUACAMOLE	COLD DISPLAY	41.00 Fahrenheit	
MILK	WALK IN COOLER	35.00 Fahrenheit	
BEANS	WALK IN COOLER	44.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	BUCKET	100.00 Percentage	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
STEW	WALK IN COOLER	44.00 Fahrenheit	
BEEF STEW	WALK IN COOLER	41.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	

Overall Comments:

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 **2/19/2026**. 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: ALEJANDRA
PIC

Signed On: February 05, 2026