

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 FA0253932 - LOS MITOTES RESTAURANT		Site Address 1678 STORY RD, SAN JOSE, CA 95122		Inspection Date 08/24/2026	
Program PR0370006 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CASIMIRA BARRIOS		Inspection Time 16:00 - 17:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By JASMINE DONETE	FSC EFRAIN BARRIOS 4-24-28		

Placard Color & Score

GREEN
79

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		X						N
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									
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									X	
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										
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: THE WALL SOAP DISPENSER AT THE HAND WASH SINK IN THE KITCHEN IS BROKEN. [CA] PROVIDE A WORKING SOAP DISPENSER. COS

Minor Violations

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

Inspector Observations: THE CONSUMER ADVISORY DOES NOT REFERENCE THE FOOD SERVED RAW ON THE MENU. [CA] ON THE MENU, REFERENCE WHICH FOOD IS SERVED RAW TO THE CONSUMER ADVISORY.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: THE ICE MACHINE DRIPS WATER ONTO THE FLOOR. [CA] REPAIR THE ICE MACHINE.

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

Inspector Observations: OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.

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 GROCERY BAG PLASTIC BEING USED AS A LINER TO MAKE THE TORTILLAS. [CA] USE FOOD GRADE PLASTIC TO LINE THE TORTILLA MAKER.

THE DOOR (LID) TO THE SERVICE REFRIGERATOR NEAR THE 3 COMPARTMENT SINK IS IN DISREPAIR. [CA] REPAIR THE LID.

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 TWO CO2 TANKS NOT FASTENED TO A RIGID STRUCTURE IN THE KITCHEN. [CA] FASTEN CO2 TANKS TO A RIGID STRUCTURE.

A PAPER CUP IS BEING USED TO SCOOP SUGAR FROM THE WORKING CONTAINER. [CA] USE FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
RICE	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHORIZO	SERVICE REFRIGERATOR	38.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	1.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	38.00 Fahrenheit	
COOKED POTATO	REACH IN REFRIGERATOR	39.00 Fahrenheit	
BEEF	REACH IN FREEZER	17.00 Fahrenheit	
EGGS	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	19.00 Fahrenheit	
PICO DE GALLO	SERVICE REFRIGERATOR	39.00 Fahrenheit	

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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 9/7/2026. 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: RUFINO VAZQUEZ
OWNER
Signed On: August 24, 2026