

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 FA0205423 - CARDENAS #222 - DELI / TAQUERIA		Site Address 1070 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 02/06/2025
Program PR0408987 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MI PUEBLO NEWCO, LLC	Inspection Time 13:00 - 13:50
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By PEDRO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/04/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 02/06/2025

Cited On: 02/04/2025

K14 - 8 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

Compliance of this violation has been verified on: 02/06/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Fried banana	Hot-holding case	1,697.00 Fahrenheit	
Quaternary ammonia	Three compartment warewash sink	200.00 PPM	
Chicken legs	Hot-holding case	169.00 Fahrenheit	
Whole chicken	Hot-holding case	175.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 02/04/2025. The deli was issued a conditional pass for washing dishes without sanitizer and for storing chicken and other potentially hazardous food products at a temperature below 125 oF on the one of the hot-holding unit.

During today's inspection, both violations were found to be corrected. All the minor violations are corrected as well. Therefore, the facility is issued a pass green placard.

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 **2/20/2025**. 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.

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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: Pedro Beas
Manager

Signed On: February 06, 2025