

# 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

|                                                                                 |  |                                                            |                                    |                                      |                                         |                                                                                                                                                                |  |                                      |
|---------------------------------------------------------------------------------|--|------------------------------------------------------------|------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------|
| <b>Facility</b><br>FA0230119 - METRO BALDERAS #3                                |  | <b>Site Address</b><br>814 S BASCOM AV, SAN JOSE, CA 95128 |                                    | <b>Inspection Date</b><br>07/29/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |                                      |
| <b>Program</b><br>PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                            | <b>Owner Name</b><br>SC CORTEZ INC |                                      | <b>Inspection Time</b><br>11:40 - 13:00 |                                                                                                                                                                |  |                                      |
| <b>Inspected By</b><br>HINA WYNE                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                    | <b>Consent By</b><br>SALMA           |                                         |                                                                                                                                                                |  | <b>FSC</b> ALMA CORTEZ<br>03/01/2027 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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     |        |     |     | N   |
| 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                                    | X   |     |
| 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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|                                                                          |                                   |                                                     |                                  |
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| Program<br>PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>SC CORTEZ INC                         | Inspection Time<br>11:40 - 13:00 |
| 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: REPEAT VIOLATION: FOOD PREP COOLER WITH MEAT IS MEASURED 45F.**

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

**[SA] Only keep small portions in that prep cooler until it is fixed.**

**CHICKEN PASTERO AND BASCON WERE MEASURED BELOW 130F.**

**[CA] Hot holding temperature for PHF shall measure at 135F and above.**

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Handwashing facility at employee restroom was measured 87F.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Both walk in coolers have carton of meat and buckets of meat on floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hot and cold water available.

### Measured Observations

| Item               | Location                       | Measurement       | Comments |
|--------------------|--------------------------------|-------------------|----------|
| HOT WATER          | FOOD PREP SINK                 | 120.00 Fahrenheit |          |
| BASCON             | HOT HOLDING                    | 128.00 Fahrenheit |          |
| TOMATOES           | FOOD PREP COOLER 1             | 39.00 Fahrenheit  |          |
| BEANS              | HOT HOLDING                    | 150.00 Fahrenheit |          |
| CHICKEN PASTERO    | HOT HOLDING                    | 120.00 Fahrenheit |          |
| BEEF BRISKET       | FOOD PREP COOLER 2             | 45.00 Fahrenheit  |          |
| HOT WATER          | HAND WASHING KITCHEN           | 100.00 Fahrenheit |          |
| HOT WATER          | 3-COMP SINK                    | 125.00 Fahrenheit |          |
| HOT WATER          | HAND WASHING EMPLOYEE RESTROOM | 87.00 Fahrenheit  |          |
| BEEF PATTIE        | FOOD PREP REFRIGERATION        | 38.00 Fahrenheit  |          |
| RED CHILLES        | COOLING IN ICE                 | 40.00 Fahrenheit  |          |
| BEEF               | GRILL                          | 200.00 Fahrenheit |          |
| SHRIMP             | FOOD PREP REFRIGERATION        | 46.00 Fahrenheit  |          |
| CHICKEN            | WALK IN COOLER 2               | 40.00 Fahrenheit  |          |
| BASCON             | FOOD PREP COOLER 2             | 45.00 Fahrenheit  |          |
| CHLORINE SANITIZER | THREE COMP SINK                | 100.00 PPM        |          |
| MANGOS             | FOOD PREP COOLER 1             | 40.00 Fahrenheit  |          |
| BEEF               | WALK IN COOLER 1               | 40.00 Fahrenheit  |          |
| RICE               | HOT HOLDING                    | 160.00 Fahrenheit |          |

### Overall Comments:

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|                                                                          |                                                     |                                  |
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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 **8/12/2025**. 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: SALMA

Signed On: July 29, 2025