

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 FA0201560 - FIESTA VALLARTA		Site Address 301 STATE ST, LOS ALTOS, CA 94022		Inspection Date 01/17/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>			
Program PR0302705 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name A & D RESTAURANT GROUP		Inspection Time 12:15 - 13:45				
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By EDGAR ORELLANA				FSC Not Available	

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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		
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		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

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

Inspector Observations: *In the kitchen area, on the counter-top above the 2 door prep unit, measured garlic in oil mixture at 68F. Per operator garlic in oil mixture stored on the counter-top for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator removed container of garlic in oil mixture and stored in the undercounter compartment of the 2 door prep unit to facilitate proper holding temperatures.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food safety certificate unavailable upon request. [CA] Ensure a valid food safety certificate is obtained and posted within the facility.*

K14 - 3 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

Inspector Observations: *By the entrance to the kitchen area, at the ice machine, observed mold-like growth on the inner panel. [CA] Ensure inner panel of the ice machine is regularly cleaned and sanitized to prevent possible contamination of food (ice).*

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

Inspector Observations: *On the left side of the ice machine, on the floor, observed a single piece of wood stored. In the kitchen area, above the prep sink, by the water heater, and by the mop sink, observed cracks and crevices around walls, and shelving brackets. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin. Remove items from the floor to prevent to prevent harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked rice	steam table	165.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
green salsa	steam table	156.00 Fahrenheit	
refried beans	steam table	138.00 Fahrenheit	
milk	reach in refrigerator	29.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
pico de gallo	2 door prep unit	41.00 Fahrenheit	
black beans	reach in refrigerator	57.00 Fahrenheit	cooling for 3.5 hours
garlic in oil mixture	counter above 2 door prep unit	68.00 Fahrenheit	
black beans	2 door reach in refrigerator	38.00 Fahrenheit	
pinto beans	2 door reach in refrigerator	38.00 Fahrenheit	
pico de gallo	reach in refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
pinto beans	reach in refrigerator	56.00 Fahrenheit	cooling for 3.5 hours
red salsa	2 door undercounter refrigerator	36.00 Fahrenheit	
carne asada	steam table	158.00 Fahrenheit	
cooked chicken	steam table	168.00 Fahrenheit	
ceviche	2 door undercounter refrigerator	37.00 Fahrenheit	

Overall Comments:

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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 **1/31/2023**. 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: EDGAR ORELLANA
ASSISTANT MANAGER

Signed On: January 17, 2023