

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 FA0205267 - ARTEAGA'S FOOD CENTER		Site Address 1003 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 08/14/2025		Placard Color & Score GREEN 85		
Program PR0436251 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ARTEAGA'S FOODS, INC		Inspection Time 09:55 - 10:55			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MALI				FSC Fernando Limon 8/17/29

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

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: Measured the following PHFs holding at 44F in 2 door sliding unit for less than 4 hours: marinated raw chicken and cooked beef. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Measured water temperature fluctuating from 103F - 72F at hand wash station and 1-compartment sink at service line. Note: At the end of inspection, hot water reached 120F at 1-compartment sink. Hot water is available at warewash station near cooks line reaching 120F. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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

Inspector Observations: Found a few flies near back cooks line and around mop sink area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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: Missing door handle for 2 door sliding upright refrigeration to the left of cooks line. [CA] Provide missing handles.

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 small containers without handles being used to dispense bulk salsa from 1 door reach in at cooks line. [CA] Provide scoops with handles.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found employee purse and backpack stored around/on food items on storage area racks. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cooked beef	2 door sliding unit	44.00 Fahrenheit	
diced tomatoes	4 door under drawer @ cooks line	35.00 Fahrenheit	
diced ham	4 door under drawer @ cooks line	40.00 Fahrenheit	
pork	hot insert	156.00 Fahrenheit	
salsa	1 door cold top	39.00 Fahrenheit	
rice	1 door warmer	146.00 Fahrenheit	
pork	stove top	146.00 Fahrenheit	process of cooling
beverage	1 door upright	39.00 Fahrenheit	
cooked vegetables	1 door upright warmer	145.00 Fahrenheit	
tamales	2 door sliding unit	41.00 Fahrenheit	
hot water	1-comp	103.00 Fahrenheit	fluctuating from 103F - 72F, then went back up to 120F.
hot water	warewash/mop sink (back)	120.00 Fahrenheit	
tamales	warmer	198.00 Fahrenheit	
cooked pork	counter	103.00 Fahrenheit	process of cooling
warm water	handsink (back prep/RR)	100.00 Fahrenheit	
diced potato (cooked)	counter	90.00 Fahrenheit	process of cooling
rice	hot inserts	147.00 Fahrenheit	
salsa	1 door reach in	38.00 Fahrenheit	
raw marinated chicken	2 door sliding unit	44.00 Fahrenheit	
warm water	handsink (front service)	72.00 Fahrenheit	At end of inspection, went up to 102F.
shredded cheese	4 door under drawer @ cooks line	41.00 Fahrenheit	
raw meat	walk-in	41.00 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 **8/28/2025**. 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: Mali Flores
Assistant Manager
Signed On: August 14, 2025