

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 FA0230836 - CALLI SPARTAN MEXICAN KITCHEN		Site Address 515 S 10TH ST, SAN JOSE, CA 95112		Inspection Date 02/04/2025		Placard Color & Score YELLOW 66			
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PALACIOS, FELIX		Inspection Time 11:05 - 12:45				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ADRIANA - SERVER				FSC Javier Lopez 06/06/2028	

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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	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	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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0230836 - CALLI SPARTAN MEXICAN KITCHEN	Site Address 515 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 02/04/2025
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PALACIOS, FELIX	Inspection Time 11:05 - 12:45
K48	Plan review	X
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, at the prep cooler across the flat griddle, the bottom section of the cooler contained numerous PHFs above 41F. Per staff, the food had been there since sunday (they were closed on monday).

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

[COS] Items were VC&D. See VC&D report.

Follow-up By
02/07/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In the kitchen area, on the prep table near the three compartment sink, a large pot of pinto beans were found measuring at 120F in the interior and 98F on the exterior. Per staff they pinto beans had been there for about 4 hours.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Pinto beans were VC&D. See VC&D report.

Follow-up By
02/07/2025

Minor Violations

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:

Facility was observed wet stacking dishes.

[CA] Equipment and utensils shall be allowed to adequately drain of sanitizer before reuse.

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

Inspector Observations:

Facility offers raw food (ceviche) without a consumer advisory or disclosure.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

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

Inspector Observations:

Facility was observed storing food in a self-constructed shed outside of the facility.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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

OFFICIAL INSPECTION REPORT

Facility FA0230836 - CALLI SPARTAN MEXICAN KITCHEN	Site Address 515 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 02/04/2025
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PALACIOS, FELIX	Inspection Time 11:05 - 12:45

Inspector Observations:

REPEAT VIOLATION: The prep cooler across the flat griddle is not maintaining PHFs at 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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:

1. Facility is storing numerous refrigeration equipment and a ice machine in the storage shed outside of the facility.

[CA] Equipment shall be stored within an approved facility to prevent contamination.

2. REPEAT VIOLATION: Facility is using deli containers as scoops for beans, birria broth, coffee, etc.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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:

In the outside area of the facility, behind the gate to the unpermitted storage area, there are several pieces of equipment (deep fryer, 4 burner range, prep cooler) that are no longer needed for the operation of the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations:

In the kitchen area, next to the three compartment sink and mop sink, there is a hole in the wall.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has added several pieces of equipment including coolers, freezers, and a new ice machine in the back storage area outside of the facility.

Follow-up By
02/11/2025

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans to this department for the addition of the equipment and the storage area within 1 week. Failure to do so may result in further enforcement actions from this department.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0230836 - CALLI SPARTAN MEXICAN KITCHEN	Site Address 515 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 02/04/2025
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PALACIOS, FELIX	Inspection Time 11:05 - 12:45

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Tripe	Prep Cooler - Under	51.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Half and Half	Prep Cooler - Under	45.00 Fahrenheit	Moved all to another cooler, they were unopened.
Al Pastor	Walk in Cooler	80.00 Fahrenheit	Cooling ~1.5 hours
Rice	Steam Table	160.00 Fahrenheit	
Water	Three Compartment Sink	150.00 Fahrenheit	
Beans	Steam Table	160.00 Fahrenheit	
Beef Tongue	Prep Cooler - Under	52.00 Fahrenheit	
Carnitas	Prep Cooler - Top	40.00 Fahrenheit	
Water	Hand Sink	160.00 Fahrenheit	
Beans	Counter	120.00 Fahrenheit	
Beef	Prep Cooler - Under	50.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

- Discussed cooling with manager. Per manager and staff, they cool foods (meats) on a speed rack with a fan and use ice paddles for the beans. Ice paddles were observed in the upright freezer, however they were no used for the beans found cooling today.

- Per host, they were closed momentarily while they had some equipment going through maintenance. Upon entering the facility, inspector was notified of the exhaust hood being serviced. No cooking was observed taking place while the hood was off. Exhaust hood was repaired and turned on for service during inspection.

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 2/18/2025. 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: Felix Palacios
Owner
Signed On: February 04, 2025