

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 10/07/2026		Placard Color & Score YELLOW 75		
Program PR0436251 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ARTEAGA'S FOODS, INC		Inspection Time 11:00 - 12:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By FERNANDO				FSC Fernando Limon 08/17/2029

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						
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		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						
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	X	
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		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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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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: 1) Measured guacamole with cut tomato in the preparation inserts from 44-52F. Per employee, guacamole was prepared less than 30 minutes prior to temperature measurement. Observed guacamole is stored above the insert cooling line. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] The lid for the preparation unit was closed to facilitate rapid cooling. Remeasured guacamole at 41F.

Follow-up By 10/14/2026

2) Measured sour cream and salsa bottles stored on top of the preparation inserts from 60-65F. Per employee, bottles were removed from refrigeration less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Bottles were relocated to the under counter refrigeration to facilitate rapid cooling. Recommend to keep salsa bottles inside an ice bath during busy hours of service.

3) Measured prepackaged shrimp cocktail at 75F. Observed shrimp cocktail is stored directly on top of ice, and the top of the container is not submerged into ice. Per PIC, shrimp cocktail was prepared at 7:00 AM, or less than 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Shrimp cocktail was relocated to refrigeration to facilitate rapid cooling. Ensure foods are submerged directly into ice.

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

Inspector Observations: Observed employee conducting active warewashing of pans and equipment without the use of sanitizer. The 3-compartment sink was not set-up with sanitizer solution. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist instructed employee to set up the 3-compartment sink with sanitizer solution (chlorine) during inspection. Dishes were re-washed and sanitized.

Follow-up By 10/14/2026

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in cooler, observed beans are stored in a deep pot while fully covered with lid. Measured beans from 75F in the center to 65F in the sides. Per employee, beans were cooked and stored in the walk-in cooler 30 minutes prior to temperature measurement. [CA] 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.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the 2-door refrigeration unit, observed shelled eggs stored directly above ready-to-eat produce or cilantro. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed refrigeration units are missing thermometers for monitoring internal temperatures. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing Potentially Hazardous Foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: *Observed active drip leak in the piping underneath the 3-compartment sink whenever the faucet is turned on. Observed accumulation of standing water underneath the 3-compartment sink. [CA] Plumbing fixtures shall be maintained in good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut tomato	2-door preparation unit	41.00 Fahrenheit	
beans	walk-in cooler	65.00 Fahrenheit	65-75F. Actively cooling.
carne asada	upright warmer	160.00 Fahrenheit	
carne asada	steam table	147.00 Fahrenheit	
rice	walk-in cooler	41.00 Fahrenheit	
chicken	countertop warmer	162.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
cut tomato	2-door upright cooler	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
salsas, sour cream	on top of preparation inserts	66.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
shrimp cocktail	on top of ice	62.00 Fahrenheit	
rice	steam table	150.00 Fahrenheit	
guacamole with cut tomato	2-door preparation inserts	52.00 Fahrenheit	44-52F.

Overall Comments:

Routine inspection conducted in conjunction with CO0161060.

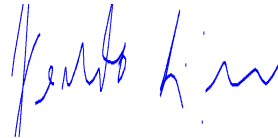
A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

Joint inspection with Lisa Torralba.

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 **10/21/2026**. 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: Fernando Limon
Manager
Signed On: October 07, 2026