

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 FA0209887 - GUADALAJARA DE DIA		Site Address 5278 MONTEREY RD D, SAN JOSE, CA 95111		Inspection Date 04/01/2026		Placard Color & Score YELLOW 79		
Program PR0301665 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ALMA V SOTO RAMIREZ		Inspection Time 10:00 - 11:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By ALMA SOTO				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				N
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					
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					
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		

OFFICIAL INSPECTION REPORT

Facility FA0209887 - GUADALAJARA DE DIA	Site Address 5278 MONTEREY RD D, SAN JOSE, CA 95111	Inspection Date 04/01/2026
Program PR0301665 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ALMA V SOTO RAMIREZ	Inspection Time 10:00 - 11:15
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. Shelled eggs left on a shelf within the back of the facility.

Follow-up By
04/08/2026

2. All PHFs within prep table in front of the cook line were measured between 64-66°F

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

[SA] All PHFs were discarded at the time of inspection. VCD form was provided.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water was measured at 92°F at the time of inspection. Dial for the hot water heater was on medium.

Follow-up By
04/08/2026

[CA] Ensure hot water heater is operable and maintained in good repair at all times.

[SA] Dial was turned up and hot water is getting hotter.

Minor Violations

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

Inspector Observations: Unable to provide a food manager certification at the time of inspection.

[CA] Obtain a food manager certification within 60-days.

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

Inspector Observations: Ceiling tile within the kitchen area is starting to peel apart.

[CA] Ceilings of all rooms where non-prepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Reach in freezer	5.00 Fahrenheit	
Beans	Reach in	40.00 Fahrenheit	
Cooked tacos	Reach in	40.00 Fahrenheit	
Butter	Prep table (front of cook line)	64.00 Fahrenheit	Adjust to 41°F below. SA
Cheese	Prep table	39.00 Fahrenheit	
Hot water	3-Compartment/mop sinks	92.00 Fahrenheit	Adjust to 120°F minimum. COS
Birria	Cook line	178.00 Fahrenheit	Process of re-heating.
Warm water	Hand wash/restroom	92.00 Fahrenheit	Adjust to 100°F minimum. COS
Ambient	Under counter refrigeration (bar)	39.00 Fahrenheit	
Cut tomato	Prep table (front of cook line)	66.00 Fahrenheit	Adjust to 41°F below. SA
Cut veggies	Prep table	39.00 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 **4/15/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0209887 - GUADALAJARA DE DIA	Site Address 5278 MONTEREY RD D, SAN JOSE, CA 95111	Inspection Date 04/01/2026
Program PR0301665 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ALMA V SOTO RAMIREZ	Inspection Time 10:00 - 11:15

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: Alma Soto
Owner

Signed On: April 01, 2026