

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 FA0258830 - TOSTADAS		Site Address 304 E SANTA CLARA ST A, SAN JOSE, CA 95113	Inspection Date 02/10/2026
Program PR0379109 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GARCIA, ALEXANDER	Inspection Time 14:00 - 15:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By BENJAMIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/04/2026

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

Compliance of this violation has been verified on: 02/10/2026

Minor Violations

Cited On: 02/04/2026

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

Compliance of this violation has been verified on: 02/10/2026

Cited On: 02/10/2026

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Numerous packages of meat were found thawing in still water at the prep sink.

[CA] Food shall be thawed under refrigeration, completely submerged under cold running water of sufficient velocity to flush loose particles, in microwave oven and subsequently cooked, or during the cooking process.

[COS] Staff moved the packages into a cambro and ran cold water to thaw out meat.

Cited On: 02/10/2026

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:

Cut bell peppers on a sheet pan were observed stored on a trash can.

[CA] Food utensil (i.e. cutting board, baking pan, platters) shall not be used on top of a trash can to prevent cross contamination.

[COS] Inspector instructed staff to remove the food from on top of the trash can.

Cited On: 02/04/2026

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

Compliance of this violation has been verified on: 02/10/2026

Cited On: 02/10/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:

Facility has not paid for their permit fee for the permit cycle 06/01/2025 - 05/31/2026. Invoice to be emailed to facility. Ensure to pay invoice within 48 hours.

[CA] A food facility shall not be open for business without a valid permit. Ensure to remit payment for permit fee. Failure to remit payment will result in permit suspension.

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Cited On: 02/10/2026

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: *The placard sleeve has been removed from the posted location. The yellow Conditional Pass placard has the tamper evident sticker showing it was removed. The placard and sleeve was posted with the placard sleeve over the placard.*

[CA] *The placard shall be posted so as to be clearly visible to the general public and to patrons entering the food facility. The placard shall not be defaced, marred, camouflaged, hidden obstructed in any way, removed, or placed at a height or location that the Environmental Health Specialist determines contradicts the intent of this section. Further enforcement from this department to proceed pursuant to California Retail Food Code section 114395.*

Measured Observations

Item	Location	Measurement	Comments
Ranch	Prep Cooler	42.00 Fahrenheit	
Rice	Hotel Pan	120.00 Fahrenheit	Cooling ~20 minutes
Water	Handwash Sinks - Restrooms	100.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection after the routine inspection.

Observations:

K06: *All handwash stations had paper towels in dispensers. All handwash stations had the automatic hand soap dispensers in disrepair with a pump bottle dispenser of soap available. Per PIC, they are waiting on the replacements.*

K07: *PHFs in the prep cooler were measured at 41F or below.*

K09: *Rice was found cooling in hotel pans and measured between 100-120F after about 20 minutes of cooling.*

K21: *Hot water has been restored to the restroom handwash sinks.*

K58: *The placard sleeve has been removed from the posted location. The yellow Conditional Pass placard has the tamper evident sticker showing it was removed. The placard and sleeve was posted with the placard sleeve over the placard. Further enforcement from this department to proceed pursuant to California Retail Food Code section 114395.*

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 **2/24/2026**. 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: Benjamin
Floor Lead
Signed On: February 10, 2026