

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 FA0302898 - TULUM MEXICAN KITCHEN		Site Address 929 STORY RD 2000, SAN JOSE, CA 95122		Inspection Date 06/11/2025		Placard Color & Score GREEN 72		
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TULUM MEXICAN KITCHEN I		Inspection Time 10:20 - 11:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By SEBASTIAN R.				FSC Maritza Gonzalez 05/14/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use			X				N
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				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	X	
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	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		X
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: *Cooked sausages maintained at the steam table measured between 119F to 120F. Employees stated that the bacon and sausages were prepared less than 30 minutes prior. Observed no water maintained inside the steam table.*

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

[COS] *Instructed employee to reheat sausages to minimum 165F prior to hot holding at 135F and above. This Division also instructed employees to maintain water inside steam table for proper hot holding.*

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Observed employee in the bar area drinking from opened personal beverage. Observed use container used to store personal food on top of cases of oil in-between the doorway between the bar area and kitchen.*

[CA] *No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash sink in the bar area in the upstairs dining area lacked paper towels. Bar was not in use at the time.*

Paper towels in the first restroom in the corridor on the left lacked paper towels.

In the second restroom in the corridor on the left, the hand soap dispenser observed with its lever missing and thus fails to dispense any hand soap.

***Note:** *third restroom directly in front observed with operable hand soap and heated air drying machine.*

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be easily accessible and readily available at all times.*

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: *Minor tan colored growth matter observed on the plastic white baffle inside the ice machine in the upstairs bar area. Soiled surface was not in contact with consumable ice.*

[CA] *Clean, sanitize, and maintain ice machine.*

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

Inspector Observations: *Warm water at the restroom hand sinks measured at 74F, 71F, and 80F respectively from the first to the third restroom when entering the corridor.*

[CA] *Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.*

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)

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Inspector Observations: *Observed container of raw chicken maintained above ready-to-eat sauces and/or sales inside the two-door food preparation refrigerator across from the steam table.*

[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.*

Observed containers of food maintained directly on the floor inside the walk-in refrigerator. Observed bags of produce maintained directly on the floor in the dry storage area.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Test strips unavailable for use.*

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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: *Side door of the facility by the bar maintained opened during inspection.*

[CA] *Keep door closed at all times to prevent the entrance and harborage of vermin.*

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

Inspector Observations: *--48 HOUR NOTICE--*

Follow-up By
06/13/2025

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 2,153.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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Measured Observations

Item	Location	Measurement	Comments
Sanitizing bucket	Downstairs bar	400.00 PPM	Quaternary ammonia
Raw steak	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Food preparation sink	121.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	Kitchen
Menudo	Steam table	158.00 Fahrenheit	
Beans	Hot holding unit	142.00 Fahrenheit	
Shredded chicken	One-door upright refrigerator	40.00 Fahrenheit	
Cooked chicken leg	Food preparation refrigerator	41.00 Fahrenheit	
Rice	Hot holding unit	160.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Diced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Beans	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken leg	Walk-in refrigerator	40.00 Fahrenheit	
Milk	One-door upright refrigerator	40.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	Downstairs bar
Pozole	Steam table	160.00 Fahrenheit	
Hot water	Three-compartment sink	126.00 Fahrenheit	Upstairs bar
Shredded cheese	Food preparation refrigerator	41.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	41.00 Fahrenheit	
Prepackaged shredded cheese	Two-door upright refrigerator	41.00 Fahrenheit	
Birria	Steam table	161.00 Fahrenheit	
Cartons of liquid egg	One-door upright refrigerator	40.00 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 **6/25/2025**. 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: Sebastian R.
Server

Signed On: June 11, 2025