

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 FA0256766 - MAS LOCO	Site Address 98 S 2ND ST, SAN JOSE, CA 95113	Inspection Date 03/26/2026
Program PR0374979 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MAS PIZZA LLC	Inspection Time 17:30 - 17:50
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By LUIS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Second Repeat Violation: The handwash station near the dishwasher lacked paper towels.

2. Repeat Violation: The handwash station near the prep sink in the back lacked paper towels.

3. The handwash station in the employee restroom lacked a paper towels dispenser.

[CA] Ensure to maintain the handwash station fully stocked with soap and paper towels in permanently installed dispensers.

[COS] PIC stocked each handwash station.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed small flies at the bar, warewash area, back storage room, and employee break room.

2. Observed two dead cockroaches on duct tape behind the handwash station at the bar.

[CA] Ensure to maintain the facility free of animals, pests, and vermin. Clean and sanitize the affected area of dead cockroaches.

Note: Per PIC, they do not have professional pest control service the facility.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Facility was observed using several residential grade insecticide products.

Note: Facility had one spray bottle of insecticide approved for restaurant use. Ensure no licensing requirements are needed for application in a retail food facility.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The staff restroom has a foul odor.

[CA] Investigate source of odor and eliminate. Ensure to maintain the restroom clean and in good repair.

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

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Inspector Observations:

1. The FRP near the kitchen is detaching from the wall.
 2. Several gaps and holes were noted along the back wall of the bar.
 3. The floor under the deck ovens and drawer cooler has an accumulation of grime and food debris.
- [CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Seal holes and gaps. Clean the floors.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Notes:

- Limited inspection conducted due to observed major violations during complaint investigation for CO0159133.
- A follow up inspection will be conducted within 5 business days. Provide a pest control report.

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 **4/9/2026**. 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: Cesar Sanchez
Manager
Signed On: March 26, 2026