

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 FA0205973 - LA ESTRELLA MARKET		Site Address 1306 E JULIAN ST, SAN JOSE, CA 95020		Inspection Date 10/08/2026		Placard Color & Score GREEN 76		
Program PR0307111 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name FAZ, RAMIRO		Inspection Time 11:35 - 13:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By RAMIRO				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				
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						
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						N
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		X			
K14	Food contact surfaces clean, sanitized					X		S
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Ramiro touched a cooling potato with unwashed hands.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[SA] EH Inspector instructed Ramiro to discard the potato. Ramiro proceeded to consume the potato instead.

Minor Violations

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

Inspector Observations:

1. The posted Food Safety Certificate is expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Facility lacks food handler cards for staff.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

1. Old rodent droppings were observed behind the produce tables.

2. A dead cockroach was found on a sticky trap under the True Two door upright cooler and one on the floor of the bathroom.

[CA] Ensure to maintain the facility free of animals, pests, and vermin. Clean the affected areas of dead cockroaches and old rodent droppings.

Note: Reviewed pest control service report from 9/30/2026 that reported no activity for cockroaches.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

1. Bulk food ingredients were unlabeled.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

2. Facility was found cooking in the parking lot using a propane fueled burner.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations:

1. The three compartment sink has a gap between the wall and where it is installed. There are wood plank on either side.

[CA] Install the three compartment sink to be sealed to the wall.

2. The display case cooler is maintaining an ambient internal temperature of 55F. Facility is only using it for whole, uncut produce.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations:

Self-service metal utensils on the dining table were stored with the mouth contact portion facing up.

[CA] Utensils (spoons, forks, knives) shall be stored so only the handles are touched by consumers.

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:

1. Repeat Violation: The front door is kept open.

[CA] Keep the door closed at all times or provide an alternate method such as an air curtain to prevent the entrance and harborage of vermin.

2. Facility has several pieces of equipment no longer needed for the operation of the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations:

1. The cove base in the restroom is detaching.

2. There is a hole in the wall on the other side of the three compartment sink.

[CA] Maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Cut Beef	Upright Cooler	50.00 Fahrenheit	Just prepped ~ 10 minutes prior; cooling
Water	Three Compartment Sink	120.00 Fahrenheit	
Milk	Small Upright Cooler	41.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Boiled Potatoes	Rolling Cart in the parking lot	130.00 Fahrenheit	Cooling in large bus tub.

Overall Comments:

Notes:

- Facility was observed preparing foods (salsa, chunky salsa, marinating meat, pre-packaging sauces) in the sales floor/dining area. Facility permit to be upgraded to FP10 for conducting food preparation activities in the facility. Ensure to limit food preparation activities to approved area only (near the three compartment sink and prep sink).

- If facility wishes to expand food preparation area, facility shall provide approved finishes (floors, walls, and ceilings) for

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conducting food preparation. The area may also require an additional handwash sink, and physical isolation from the onsite dining area. Plans for this remodeling would need to be submitted. Contact dehplanchek@deh.sccgov.org for plan check requirements.

- Follow up inspection to be conducted to verify facility is operating within approved areas and to verify compliance with K23. The first follow up inspection shall be free of charge. Any and all subsequent follow up inspections will be charged at the approved hourly rate of \$290.00/hr, minimum of one hour.

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 **10/22/2026**. 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: Ramiro
Owner
Signed On: October 08, 2026