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	Site Address	Inspection Date
FA0230836 - CALI SPARTAN MEXICAN KITCHEN	515 S 10TH ST, SAN JOSE, CA 95112	11/03/2026
Program	**Owner Name**	**Inspection Time**
PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	CALI SPARTAN MEXICAN KIT	11:20 - 12:00
Inspected By	**Inspection Type**	**Consent By**
ALEXANDER ALFARO	FOLLOW-UP INSPECTION	KEIRY

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/27/2026
K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
Compliance of this violation has been verified on: 11/03/2026

Cited On: 10/27/2026
K09 - 8 Points - Improper cooling methods; 114002, 114002.1
Compliance of this violation has been verified on: 11/03/2026

Cited On: 10/27/2026
K14 - 8 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
Compliance of this violation has been verified on: 11/03/2026

Minor Violations

Cited On: 11/03/2026
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:
Chlorine solution at the three compartment sink measured at 25 ppm.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] The chlorine solution was adjusted to 100 ppm and dishes were sanitized.

Cited On: 10/27/2026
K48 - 2 Points - Plan review unapproved; 114380
This violation found not in compliance on 11/03/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
Lengua	Walk in Cooler	38.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	25.00 PPM	Adjusted to 100 ppm
Carnitas	Walk in Cooler	38.00 Fahrenheit	
Al Pastor	Walk in Cooler	38.00 Fahrenheit	
Asada	Walk in Cooler	39.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection following a limited inspection for major violations noted during a foodborne illness investigation.

K05: Staff were observed washing hands when required.

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PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	CALI SPARTAN MEXICAN KITCHEN CORPORAT	11:20 - 12:00

K09: Foods were not cooling. Reviewed cooling logs from 10/30, 11/01, and 11/02. No issues observed.

K14: Chlorine solution at the three compartment sink measured at 25 ppm. Solution was adjusted to 100 ppm.

Raw foods at the cookline (fish filet, thinly sliced beef steak, chicken filet, and raw shrimp) now have tongs as an intermediary measure to prevent direct hand contact with raw foods and reduce required handwash frequency. Discussed with PIC the option to obtain color coded tongs to discourage mixed use of tongs between foods at the cookline.

Facility shall continue tracking cooling of PHFs with cooling logs.

Continue to correct any and all pending violations.

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 **11/17/2026**.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: Pedro Palacios
Owner

Signed On: November 03, 2026