

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 FA0205423 - CARDENAS #222 - GROCERY MARKET		Site Address 1070 S WHITE RD, SAN JOSE, CA 95127		Inspection Date 08/18/2026		Placard Color & Score GREEN 77		
Program PR0303994 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 10:10 - 10:50			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By LUIS				FSC Amilcar Galicia 9/17/2029

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						
K07	Proper hot and cold holding temperatures		X					S
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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		X
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		
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

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

Inspector Observations: Many food products stored on the Hot Dog and sliced turkey storage display fridge were measured above 50 oF. The manager does not know that time the fridge stop functioning properly. The manager was pulling the products off shelf.

[CA] All cold-held food products must be store at or below 41 oF. All these food products that were measured above 50 oF were voluntarily condemned and destroyed by the manger (COS).

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

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Inspector Observations: Some beef stored on the display case have some discoloration.

[CA] The manager pulled about 22 pound beef that showed some discoloration and voluntarily condemned and destroyed.

Oscar Mayer Cotto Salami, 12 OZ-----

6 each

Oscar Mayer Bologna Thick, 12 OZ

-----9 each

Oscar Mayer Meat Bologna Thin, 12 OZ

-----11 each

Oscar Mayer Meat Bologna, 16 OZ

-----7 each

Oscar Mayer Turkey Bologna, 16 OZ

-----13 each

Oscar Mayer Meat Bologna, 12 OZ

-----5 each

Oscar Mayer Chopped Ham-fam Pak, 16 OZ

-----11 each

Oscar Mayer Beef Bologna, 16 OZ

-----4 each

Fud Sliced Turkey, 32 OZ

-----7 each

Fud Original Ham, 2 LB

-----5 each

Fud Original Cooked Ham, 10 OZ

-----14 each

Fj Ham Steaks, 8 OZ

-----13 each

Carl Buddig Turkey Tub, 9 OZ

-----13 each

Bar-s Chicken Bolo, 12 OZ

-----13 each

Bar-s Turkey Bolo, 12 OZ

-----16 each

Bar-s Cotto Salami, 8 OZ

-----21 each

Bar-s Deli Style Ham, 24 OZ

-----9 each

Bar-s Classic Bologna, 12 OZ

-----13 each

Oscar Mayer Bologna, 8 OZ

-----11 each

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Bar S Deli Shaved Honey Ham, 12 OZ

----16 each

Bar S Deli Shaved Smoked Ham, 12 OZ

----6 each

Buddig Honey Roasted Turkey, 22 OZ

----5 each

Buddig Orignl Ovn Rstd Trky Tb, 9 OZ

----14 each

Carl Buddig Honey Turkey Tub, 9 OZ

----12 each

Carl Buddig Ham Tub, 9 OZ

----4 each

Farmer John SI Low Sod Ham, 12 OZ

----12 each

Farmer John Cooked Ham, 2 LB

----10 each

Buddig Smoked Ham, 16 OZ

----2 each

Buddig Oven Roasted Turkey, 16 OZ

----13 each2

Bar-s Extra Lean Turkey B, 14 OZ

----6 each

Bar-s Extra Lean Cooked Ham, 2 LB

----11 each

Bar-s Xtra Lean Sliced Ham, 16 OZ

----16 each

Buddig Original Turkey Tray, 22 OZ

----08 each

Buddig Original Honey Ham Tray, 22 OZ

----10 each

Foster Farm Club Sandwich V/Pk, 9 OZ

----6 each

Foster Farms Turkey Varty Pk, 12 OZ

----13 each

Bar-s Ex Lean Slc Hny Ham 4x6, 16 OZ

----9 each

Bar-s Extra Lean Premium Ham, 12 OZ

----14 each

Carl Buddig Turkey Breast, 2 OZ

----35 each

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Carl Buddig Ovn Rstd Trky Brst, 2 OZ
----21 each

Carl Buddig Honey Ham, 2 OZ
----20 each

Buddig Org Blk Forest Ham, 2 OZ

----25 each
Carl Buddig Hny Rstd Trky Br, 2 OZ
----25 each

Carl Buddig Chicken, 2 OZ
----17 each

Carl Buddig Ovn Rst Turkey Tray, 9 OZ
----5 each

Buddig Ham Mega Pack, 22 OZ
----6 each

Carl Buddig Blk Forest Ham Tray, 9 OZ
----10 each

Foster Farms Family Size O/R T, 28 OZ
----12 each

Foster Farm Hickory D, 28 OZ
----14 each

Smithfield Diced Ham, 8 OZ
----9 each

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: Some recently sanitized utensils were stacked together on the utensil storage shelf.
[CA] Air dry all clean utensils before staking them together.

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

Inspector Observations: Multiple drain flies were observed in the janitorial sink, warewash sink, and some in the produce wash area.
[CA] Eliminate vermin from the facility by a legal method.

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

Inspector Observations: Ambient air temperature of one of the display fridges where the Hot Dog and sliced Turkey is stored was reading above 50 oF.
[CA] The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple wet/soiled wiping cloths were stored on the counters.
[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

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

Inspector Observations: *Excessive water accumulation was observed on the floor below dishwashing and working sinks.*

[CA] *Keep the floor areas neat, clean, and dry all the time.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Salami	Display shelf	457.00 Fahrenheit	
Beef	Display case	34.00 Fahrenheit	
Cream	Display case	39.00 Fahrenheit	
Beef	Walk-in cooler	34.00 Fahrenheit	
Quaternary ammonia	Sanitizer bucket	200.00 PPM	
Sliced turkey	Display shelf	60.00 Fahrenheit	
Hot water	Three compartment warewash sink	125.00 Fahrenheit	
Chicken	Display case	39.00 Fahrenheit	

Overall Comments:

Note:1. Food safety manager certificate: Amilcar Galicia - 9/17/2029

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 **9/1/2026**. 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: Luis Silva
Assistant Manager
Signed On: August 18, 2026