

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 FA0254032 - MAS 57 COCINA Y BAR		Site Address 1640 STORY RD, SAN JOSE, CA 95122		Inspection Date 03/26/2026		Placard Color & Score GREEN 79		
Program PR0370193 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MAS 57 COCINA & BAR INC		Inspection Time 10:30 - 11:45			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By CARLOS MARROQUIN				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				N
K02	Communicable disease; reporting/restriction/exclusion	X						
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		X			N
K07	Proper hot and cold holding temperatures			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		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0254032 - MAS 57 COCINA Y BAR	Site Address 1640 STORY RD, SAN JOSE, CA 95122	Inspection Date 03/26/2026
Program PR0370193 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MAS 57 COCINA & BAR INC	Inspection Time 10:30 - 11:45
K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Hand wash stations within the kitchen and restroom have issues at the time of inspection.*

[CA] *Hand wash station must be fully stocked and operational at all times of operation.*

[COS] *PIC fixed soap dispensers and added paper towels to paper towel dispensers.*

Minor Violations

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

Inspector Observations: *Unable to provide food handler and food manger certification at the time of inspection.*

[CA] *Obtain new food manger certification within 60-days and food handler cards for employees within 30-days.*

Keep records on site.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Mayo was measured at 49°F at the time of inspection. Per cook, they used it about 1-hour ago and did not put it away.*

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

[SA] *PIC moved the mayo into the reach in.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Facility is missing a consumer advisory on the menu at the time of inspection. Customers are asked how they want the meat cooked.*

[CA] *Provide consumer warning for the sale of raw or undercooked animal-derived foods.*

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

Inspector Observations: *Some of the ceiling panels within the kitchen area are missing and some of the panels are absorbent.*

[CA] *Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Add missing panels and replace the absorbent panels.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Two new piece of equipment have been introduced into the facility since the structural inspection that was conducted on (9/12/25) inspection report.*

[CA] *A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.*

Submit plans into the department with regards to new pieces of equipment within 1-month (4/30/26). Failure to comply may result in enforcement action:

- Char grill (Radiance)
- Freezer chest (Hamilton Beach)
- Flat grill (Royal)

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0254032 - MAS 57 COCINA Y BAR	Site Address 1640 STORY RD, SAN JOSE, CA 95122	Inspection Date 03/26/2026
Program PR0370193 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MAS 57 COCINA & BAR INC	Inspection Time 10:30 - 11:45

Measured Observations

Item	Location	Measurement	Comments
Ambient	Reach in freezer	5.00 Fahrenheit	
Rice	Hot holding (stove top)	157.00 Fahrenheit	
Raw steak	Reach in	39.00 Fahrenheit	
Milk	Under counter refrigeration	40.00 Fahrenheit	
Cut tomato	Prep table	40.00 Fahrenheit	
Ambient	Freezer chest	5.00 Fahrenheit	
Raw chicken	Reach in	40.00 Fahrenheit	
Cheese	Prep table	40.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ambient	Reach in #2	39.00 Fahrenheit	Drinks
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Ground beef	Cook line	202.00 Fahrenheit	Final cook temperature.

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MAS +57 RESTAURANTE & BAR

NEW OWNER: VANGUARD APEX ENTERPRISES INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP_10_. An invoice for the permit fee in the amount of \$_1,377.00_ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: _4/_1/_26_ - _3/_31/_27_ This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on _3/_26/_26_*

**Permit condition: _NONE_*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

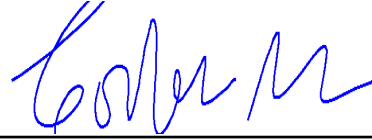
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary 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.

OFFICIAL INSPECTION REPORT

Facility FA0254032 - MAS 57 COCINA Y BAR	Site Address 1640 STORY RD, SAN JOSE, CA 95122	Inspection Date 03/26/2026
Program PR0370193 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MAS 57 COCINA & BAR INC	Inspection Time 10:30 - 11:45

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: Carlos Marroquin
Manager

Signed On: March 26, 2026