

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 FA0211206 - LA HACIENDA BAR & LOUNGE	Site Address 95 S MARKET ST 170, SAN JOSE, CA 95113	Inspection Date 10/03/2025
Program PR0302125 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LA HACIENDA BAR & LOUNG	Inspection Time 16:40 - 18:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By FELIPE/SEBASTIAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 10/03/2025

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

Inspector Observations:

Rodent droppings were not cleaned and still present.

[CA] Clean and sanitize the area of old droppings.

Cited On: 10/03/2025

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Facility had two flat griddles under the type one hood and deep fryer out of the hood.

Note: Equipment was not installed or used.

[CA] Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Remove unapproved equipment from under the hood and premises.

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Water	Handwash Sink	100.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection.

Observations:

K14: The dishwasher is still in disrepair. Chlorine at the three compartment sink measured at 100 ppm.

K23: Facility failed to clean the rodent droppings.

K45: Facility has sealed some of the holes in the walls in the kitchen. One rectangular hole under the handwash sink is still present. Several holes in the bar area are present.

The approved menu from the Change of Ownership will be changing soon as facility will be changing chefs. Provide the updated menu for review and approval. The submitted menu may be need to be augmented due to limitations with cooking equipment available. PIC expressed interest in potentially adding a type 1 hood in the future. Ensure to submit plans prior to any construction.

Facility presented their temporary ABC license that was issued today. Facility still has no food in the facility. PIC requested to maintain health permit as a FP10.

An additional follow up inspection may be required to verify compliance with K14 and K23.

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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 **10/17/2025**. 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: Felipe
Owner
Signed On: October 03, 2025