

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 FA0204226 - LA SALSA FRESH MEXICAN GRILL		Site Address 660 S SAN ANTONIO RD A, MOUNTAIN VIEW, CA 94		Inspection Date 08/30/2022	
Program PR0307461 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SBI ENTERPRISES LLC		Inspection Time 13:25 - 15:00
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION		Consent By JOSE - MANAGER	FSC Bimal Siyan exp 11/15/23	

Placard Color & Score

YELLOW

71

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						S
K06 Adequate handwash facilities supplied, accessible		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						
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	X	
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		X
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

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

Inspector Observations: Handwash sink in back of kitchen not operable upon start of inspection. Bottom pipe (P-trap) was not connected. Manager began to repair at time of inspection

[CA] - Handwash sinks shall be fully operable and accessible at all times

[SA] - Manager resecured P-trap, however sink still leaks. Repair to eliminate leak

Follow-up By
09/01/2022

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

Inspector Observations: Inside drawers, measured raw steak between 49-52F

[CA]- Maintain cold potentially hazardous foods at 41F or below

[COS] - Ice bath added

Inside hot warmer (for steak and chicken), measured steak between 122-131F

[CA]- Maintain hot potentially hazardous foods at 135F or above.

[COS] - Steak reheated

Follow-up By
09/01/2022

Minor Violations

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

Inspector Observations: Found numerous fruit flies around mop sink and 3-comp sink

[CA] - Eliminate all flies and pests

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed food stains, grease stains and smudges on exterior of equipment, such as cabinet for churros, inside beer keg units.

[CA] - Maintain all surfaces in facility clean and sanitized.

***Observed employee wash serving trays however did not sanitize. This tray is used to serve food for dine-in service, not necessarily a food contact surface. Discussed with manager, manager stated it should be sanitized then sanitized the trays. Retrain staff on proper warewashing procedures**

Follow-up By
09/01/2022

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: Observed broken plastic containers holding food, broken door to white freezer

[CA] - Replace all broken containers. All equipment and utensils shall be smooth, durable and easily cleanable.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer not provided to refrigeration drawers at cookline. The internal thermometer reads 60F, however manager said it was inaccurate

[CA]- Ensure all refrigeration units have accurate thermometers.

***provide new thermometer for walk in cooler, as current thermometer has broken glass. Ensure it is protected from potential contamination to foods and surfaces**

Follow-up By
09/01/2022

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: Observed gaps in between wood at and around mop sink

[CA]- Eliminate all gaps in facility to prevent vermin harborage.

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

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Inspector Observations: Observed missing floor tiles near entrance and back area
[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. Walls and/or floors in food preparation area shall be kept clean.

Observed cardboard used as ceiling panel
[CA] - Replace ceiling panel with approved material

Observed build up of grime and grease on the floors
[CA] - Clean all floors, especially under equipment at once.
REPEAT VIOLATION

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
beans black	hot holding	156.00 Fahrenheit	
quat sanitizer	3-comp	200.00 PPM	
warm water	mens restroom	100.00 Fahrenheit	
rice	hot holding	139.00 Fahrenheit	
cooked vegetabels	walk in	41.00 Fahrenheit	
chicken	cooling walk in	93.00 Fahrenheit	
beans	walk in	40.00 Fahrenheit	
cut tomatoes	cold holding	41.00 Fahrenheit	
rice	walk in	39.00 Fahrenheit	
steak raw	drawers	49.00 Fahrenheit	- 52F (range)
warm water	handwash sink front	103.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION WILL BE ON THURSDAY 9/1

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 **9/13/2022**. 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: JOSE ROMERO
MANAGER

Signed On: August 30, 2022