

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 FA0206655 - TROPICANA FOODS		Site Address 1630 STORY RD, SAN JOSE, CA 95122		Inspection Date 09/12/2025	
Program PR0301230 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name LA TROPICANA FOOD LP		Inspection Time 10:30 - 12:10
Inspected By JENNIE PENALOZA	Inspection Type ROUTINE INSPECTION		Consent By SALVADOR IBARRA	FSC LINH NGUY 09/08/2027	

Placard Color & Score
GREEN
68

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						
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					
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
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: Whole chicken is measured between 111F - 137F inside the display case. Per staff, chicken was cooked about 2 hours before inspection. Sour cream and cheese observed above 41F inside the middle display case in the creamery; per manager, the door is constantly being opened for customer order.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discussed with staff and manager to discard chicken in the next 2 hours. Hot holding case temperature was turned on higher. Manager will have tech lower creamery display case.

Minor Violations

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

Inspector Observations: Food handler training is not provided for employees.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Large cutting board in the meat department has black deep cutting grooves.

[CA] Replace cutting board if no longer cleanable. Discontinue using cutting board and use other nearby cutting board.

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

Inspector Observations: Ceviche cooked in lemon is missing a consumer advisory in the cremeria area.

[CA] Provide a consumer advisory for the ceviche with an asterisk that denotes a footnote with the following statement:

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGs may increase your risk of food borne illness, especially if you have certain medical conditions".

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

Inspector Observations: Observed several fruit flies over the produce in the sales floor.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Multiple food containers are left uncovered in the meat walk-in cooler; observed food containers stacked on top of each other with no organization in the meat dept walk-in cooler; no contamination observed.

[CA] Store foods in approved NSF containers with tight fitting lids to protect from contamination.

[CA] All food shall be separated and protected from possible contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: Observed multiple food boxes on the floor inside the meat dept walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Observed food residue on exterior of racks, equipment and doors.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 ice build up inside the meat dept walk-in freezer.

[CA] Maintain equipment in good repair; discussed with manager, to ensure door remains closed when not in use and or to contact service tech to service condensate unit.

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

Inspector Observations: No thermometer observed inside the creamery display cases holding potentially hazardous foods.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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 trash and debris under shelving in the ware house. 4 wall tiles missing behind the men's restroom hand sink leaving a hole.

[CA] Maintain ware house clean. Repair tiles to prevent vermin entry.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
carnitas	hot holding meat dept	183.00 Fahrenheit	
sour cream	creamery display case middle	43.00 Fahrenheit	sour cream - 45F shredded cheese - 46 - 50F whole cheese - 47F
raw shrimp	display case meat dept	38.00 Fahrenheit	mussels - 38F raw chicken - 37F raw beef - 38F raw pork - 41F
sausage	walk-in cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
quat sanitizer	3 comp	200.00 PPM	
cut melon	creamery display case	41.00 Fahrenheit	cheese - 41F ham - 41F
ceviche	creamery display case right	38.00 Fahrenheit	tuna - 40F pico de gallo - 41F
eggs	merchandiser	36.00 Fahrenheit	yogurt - 37F bacon - 34F sausage - 34F masa - 33F
water	hand sink	100.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
Cooked chicken	hot holding case meat dept	111.00 Fahrenheit	111F - 137F
pork skin	hot holding case meat dept	197.00 Fahrenheit	

Overall Comments:

Checked baby formula - OK.

Observed food prep in the meat department and creamery; permit will be evaluated and may be changed to reflect scope of practice.

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 **9/26/2025**. 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: Salvador Ibarra
Manager

Signed On: September 12, 2025