

# 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 FA0211654 - DELI-CIOSO	Site Address 2015 LAFAYETTE ST, SANTA CLARA, CA 95050	Inspection Date 11/10/2025
Program PR0300644 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAN JOSE TACOS & BOWLS	Inspection Time 10:55 - 12:15
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By JOSE AND ANGELO

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
AMBIENT TEMPERATURE OF UPRIGHT FREEZER	UPRIGHT FREEZER	5.00 Fahrenheit	
AMBIENT TEMPERATURES OF REFRIGERATORS	REFRIGERATORS	41.00 Fahrenheit	

#### Overall Comments:

**NOTE: This report was amended in-office on 11/17/25 due to written confirmation that the owner name is to be changed to SAN JOSE TACOS & BOWLS.**

#### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: DELI-CIOSO**

**NEW OWNER: SAN JOSE TACOS & BOWLS**

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

*The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 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: 12/01/25 - 11/30/26.*

*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 11/10/25*

*\*Permit condition:*

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**- No food/drink prep or warewashing is permitted in the bar area due to lack of handsink. Only opening and pouring bottled/canned drinks is permitted.**

**- Due to partially unapproved flooring in the basement, only unopened prepackaged foods are permitted to be stored in the basement.**

**Note: Facility stated they do not intend to cool any foods. if facility is observed to cool large amounts and/or multiple types of food in the future, or the existing refrigeration/freezer units are insufficient for any cooling, the facility may be required to install an ice machine.**

**\*\*\*Prior to the installation of any new sinks or equipment (e.g. handsinks, cooking equipment, espresso machines, ice machine, water heater), submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first-come first-served basis Monday through Friday.**

**Note: consumer advisory required for undercooked eggs on menu. The consumer advisory consists of BOTH:**

- 1) "Disclosure": Clearly indicate WHICH menu items contain undercooked animal products. AND**
- 2) "Reminder": The following statement in writing on the menu: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."**

**\*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 **11/24/2025**. 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:** Jose Badillo  
Owner

**Signed On:** November 10, 2025