

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 FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	Inspection Date 11/10/2023
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TERRI LYNN WEEMAN	Inspection Time 12:00 - 13:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By LILIANA ESPINOSA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/03/2023

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

Compliance of this violation has been verified on: 11/10/2023

Cited On: 11/03/2023

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 11/10/2023

Minor Violations

Cited On: 11/10/2023

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

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
11/10/2023

Cited On: 11/10/2023

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

Follow-up By
11/17/2023

Cited On: 11/10/2023

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: There are multiple household freezers back in the kitchen area.

[CA] All equipment used in the facility must be NSF/ANSI approved or ETL/UL Sanitation listed one

Follow-up By
12/01/2023

Measured Observations

Item	Location	Measurement	Comments
Soup	Stove	178.00 Fahrenheit	
Beef	Stove	165.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Stove	156.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted. The restaurant was issued a conditional pass due to the failure to properly dispose gray water and lack of soap/paper towel supplies on some of the handwash stations. During today's follow-up inspection, both violations are confirmed to be confirmed to be corrected. Therefore, the facility is issued a green pass placard.

However, some of the minor violations cited during the time of the routine inspection must be corrected immediately as well.

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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 **11/24/2023**. 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: Liliana Espinosa
Employee
Signed On: November 10, 2023