

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 FA0205607 - MI TIERRA MERCADO	Site Address 1130 E SANTA CLARA ST 5, SAN JOSE, CA 9511622	Inspection Date 07/01/2025
Program PR0307244 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SUPER MERCADO INC.	Inspection Time 10:55 - 11:25
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By DIANA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/26/2025

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

Compliance of this violation has been verified on: 07/01/2025

Minor Violations

Cited On: 06/26/2025

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

Compliance of this violation has been verified on: 07/01/2025

Measured Observations

Item	Location	Measurement	Comments
Beef	Meat Display Case Cooler	40.00 Fahrenheit	
Ambient Air	Walk in Cooler	39.00 Fahrenheit	
Chicken	Meat Display Case Cooler	41.00 Fahrenheit	
Pork	Meat Display Case Cooler	41.00 Fahrenheit	
Sour cream	Dairy Display Case Cooler	38.00 Fahrenheit	

Overall Comments:

This is the second follow up inspection and will be charged.

Observations:

- The meat display case cooler is holding PHFs at 41F or below. The right side of the case with the marinated chicken and taco meat continues to be at a higher temperature than the rest of the case. The hot hold cabinet has been relocated from the top of the cooler to a back prep table.

- The walk in cooler is maintaining PHFs at 41F or below. The dairy display case cooler is holding PHFs at 41F or below.

Continue to correct any and all pending violations. Ensure to submit plans for the addition of the prep sink and three compartment sink. If replacement of the coolers will occur ensure to submit plans for the proposed coolers.

Operation may resume in full capacity.

The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

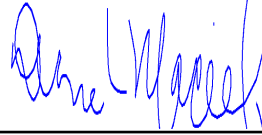
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/15/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0205607 - MI TIERRA MERCADO	Site Address 1130 E SANTA CLARA ST 5, SAN JOSE, CA 951162246	Inspection Date 07/01/2025
Program PR0307244 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SUPER MERCADO INC.	Inspection Time 10:55 - 11:25

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: Diana
Owner
Signed On: July 01, 2025