

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 FA0282130 - TEXAMEX RESTAURANT		Site Address 181 E TASMAN DR 50, SAN JOSE, CA 95134		Inspection Date 12/04/2025		Placard Color & Score GREEN 74		
Program PR0423289 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MAC PARK BBQ LLC		Inspection Time 11:20 - 12:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FAZ				FSC Not Available

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	X			N
K07	Proper hot and cold holding temperatures			X	X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				N
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						S

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		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
K40	Wiping cloths: properly used, stored		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0282130 - TEXAMEX RESTAURANT	Site Address 181 E TASMAN DR 50, SAN JOSE, CA 95134	Inspection Date 12/04/2025
Program PR0423289 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MAC PARK BBQ LLC	Inspection Time 11:20 - 12:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Rice measured 47F while maintained in a plastic wrap-covered container in the walk-in cooler. Cooked potato and vegetable mix measured 54F while maintained in a plastic wrap-covered container in the walk-in cooler. Per staff, both items had been cooked yesterday and placed into the walk-in cooler to cool overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Rice and potato mix VC&D into the trash.

Minor Violations

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

Inspector Observations:

Facility could not provide a valid food safety certificate.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Both handwash sinks observed to be partially obstructed with trash cans placed in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Refried beans measured 49F while maintained on the preparation surface of a prep cooler in the back kitchen. Per staff, beans had been taken out of the walk-in cooler 30 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Refried beans relocated to the walk-in cooler.

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

OFFICIAL INSPECTION REPORT

Facility FA0282130 - TEXAMEX RESTAURANT	Site Address 181 E TASMAN DR 50, SAN JOSE, CA 95134	Inspection Date 12/04/2025
Program PR0423289 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MAC PARK BBQ LLC	Inspection Time 11:20 - 12:40

Inspector Observations:

1. High temperature sanitizing rinse measured 148F in the high temperature mechanical dishwasher. Dishwasher not actively in-use.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

2. Accumulation of old food buildup/black substance on the blade of table-mounted can opener. Can opener not actively in-use.

[CA] Food contact surfaces shall be maintained clean.

3. Quaternary ammonium sanitizer measured 0 ppm in the three compartment sink while not actively in-use. Sanitizer feed-line observed to be disconnected from bottle of sanitizer.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee placed sanitizer feed-line into bottle of quaternary ammonium sanitizer. Quaternary ammonium remeasured 200 ppm.

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:

REPEAT VIOLATION

Facility lacks a method for testing the high temperature sanitizing rinse of the mechanical dishwasher.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Ambient of the prep cooler in the back kitchen area measured 44F-45F via probe, depending on location.

***Note: No PHF stored inside unit at time of inspection. Per staff, PHF's are occasionally stored in the unit.**

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Quaternary ammonium sanitizing solution measured 0 ppm in multiple wiping cloth buckets.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0282130 - TEXAMEX RESTAURANT	Site Address 181 E TASMAN DR 50, SAN JOSE, CA 95134	Inspection Date 12/04/2025
Program PR0423289 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MAC PARK BBQ LLC	Inspection Time 11:20 - 12:40

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink - front kitchen	100.00 Fahrenheit	
cheese	steam table	145.00 Fahrenheit	
shrimp	walk-in cooler	38.00 Fahrenheit	
shrimp	prep cooler - middle kitchen	40.00 Fahrenheit	
fish	prep cooler - front kitchen	38.00 Fahrenheit	
cheese	prep cooler - middle kitchen	40.00 Fahrenheit	
quaternary ammonium	three compartment warewashing sink	0.00 PPM	
beans	steam table	137.00 Fahrenheit	
beef	walk-in freezer	0.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
warm water	handwash sink - middle kitchen	100.00 Fahrenheit	
sour cream	prep cooler - front kitchen	38.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	
ambient	prep cooler - back kitchen	44.00 Fahrenheit	44F-45F, depending on location
pico de gallo	prep cooler - front kitchen	40.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	148.00 Fahrenheit	

Overall Comments:

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 **12/18/2025**. 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: Genaro
Employee
Signed On: December 04, 2025