

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 FA0207008 - CARDENAS #204 - DELI/ TORTILLERIA		Site Address 1745 STORY RD, SAN JOSE, CA 95122	Inspection Date 01/21/2026
Program PR0424266 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MI PUEBLO NEWCO, LLC	Inspection Time 16:15 - 17:10
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By PEDRO BEAS	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: No hot water available.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	hand sink torilleria	62.00 Fahrenheit	
water	hand sink	60.00 Fahrenheit	
water	prep sink	60.00 Fahrenheit	
water	3 comp sink	60.00 Fahrenheit	

Overall Comments:

Limited inspection conducted due to major violation of no hot water. Per PIC, the dept. has not had hot water since the day before and is schedule to have the water heater replaced in the next day or two.

Due to no hot water, no active preparation or ware washing can be conducted.

Deli / Tortilleria is to cease and desist from any food handling / food preparation until the dept. is re-inspected and written approval is obtained to operate.

Once the above is corrected, please reach out to the Jennie Penaloza at 408-918-3471 or the main office at 408-918-3400 to schedule a follow-up inspection to reopen the facility.

****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability. ****

**** Measured hot water (123F - 138F) at the POLLO Dept. (PR0425839) and the TAQUERIA dept. (PR0376456). These departments can remain open however no food can be cooked/obtained from the deli dept. to supply the Pollo Dept. or Taqueria.*

Discussed with PIC, that Plan Check review and approval will be required if new water heater is a different model/type from the current one.

Information on Plan Check requirements and forms can be located online at www.Ehinfo.org or contact Plan Check at 408-918-3400.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 2/4/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Pedro Beas
Manager

Signed On: January 21, 2026