

**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 FA0255721 - ZAZIL COCINA MEXICANA		Site Address 377 SANTANA ROW 1120, SAN JOSE, CA 95128	Inspection Date 12/17/2025
Program PR0373471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name RESMEX PARTNERS LLC	Inspection Time 11:30 - 14:20
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By MARCELLA	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

**Inspector Observations: MAJOR: Raw shrimps wrapped with bacon was measured 47F inside the walk in cooler, prepared 2 days ago.**

**[CA] Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F.**

**NOTE: Temperature near fans was measure 45F and 50F near door inside the walk cooler.**

Follow-up By 12/19/2025
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K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: MAJOR: Operator prepared food from day before and temperatures measure the next day during inspection is above 41°F.**

**[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.**

Follow-up By 12/19/2025
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**Multiple food items cooked today had plastic cover on it.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

K14 - 8 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

**Inspector Observations: MAJOR: Water in rinse cycle was measured 128°F at high temperature dishwasher.**

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

Follow-up By 12/19/2025
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**Minor Violations**

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations: Commercially vacuum sealed salmon is measured 41F, thawing inside walk in unit was not vented.**

**[CA] Vent or open fish vacuum packaging when removing from freezer.**

**[COS] PIC open packaged.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hand washing sink in the warewash area was measured 66F.**

**[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.**

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: Lack testing equipment for the high heat dishwasher.**

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

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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: Walk in cooler is measured above 41F.**  
**[CA] Walk in cooler shall measure 41F and below. [SA] Repair / fix the walk in cooler.**

**Follow-up By**  
12/19/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Knives were stored between equipment space.**  
**[CA] Store knives in a space that is easily cleanable.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Hand washing sink near warewash was leaking.**  
**[CA] Fix/repair plumbing problem.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
CORN CREAM	WALK IN COOLER	61.00 Fahrenheit	
BEANS	CONTAINER	152.00 Fahrenheit	
HOT WATER	3-COMP SINK	139.00 Fahrenheit	
HOT WATER	DISHWASHER	128.00 Fahrenheit	
CHICKEN	COOLING	128.00 Fahrenheit	1 1/2 HOURS
SALMON	WALK IN COOLER	41.00 Fahrenheit	
RAW EMPINADAS	WALK IN COOLER	47.00 Fahrenheit	
CHICKEN	COLD HOLDING	37.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
BLACK BEANS	WALK IN COOLER	52.00 Fahrenheit	
GROUND BEEF	WALK IN COOLER	63.00 Fahrenheit	
FRIED RICE	HOT HOLDING	162.00 Fahrenheit	FLAT GRILL
MOLE	HOT HOLDING	140.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	43.00 Fahrenheit	
VEG STUFFING	WALK IN COOLER	47.00 Fahrenheit	
SHRIMPS COOKED	WALK IN COOLER	47.00 Fahrenheit	
EMPINADA	COLD HOLDING	41.00 Fahrenheit	
PORK	WALK IN COOLER	42.00 Fahrenheit	
CHICKEN TINGA	WALK IN COOLER	48.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	43.00 Fahrenheit	
SHORT RIBS	WALK IN COOLER	59.00 Fahrenheit	
HOT WATER	HAND WASHING WAREWASH	66.00 Fahrenheit	
GROUND BEEF	WALK IN COOLER	51.00 Fahrenheit	
PORK COOKED	WALK COOLER	69.00 Fahrenheit	
TOMATO SOUP	WALK IN COOLER	75.00 Fahrenheit	

## Overall Comments:

**JOINT INSPECTION WITH JENNIE PENALOZA**

**Please contact our Hina Wyne, REHS at 408-918-3475 if you have any question. [hina.wyne@deh.sccgov.org](mailto:hina.wyne@deh.sccgov.org)**  
**\*\*Subsequent follow-up inspection after first follow up shall be billed \$298/hr during business hours and \$645 (minimum of 2 hours) during nonbusiness hours upon 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 **12/31/2025**. 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.

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**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



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**Received By:** MARCELLA  
PIC

**Signed On:** December 17, 2025