

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 05/25/2023
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TERRI LYNN WEEMAN	Inspection Time 15:30 - 16:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By GERARDO LOMELI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/23/2023

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, 114125(b), 114141

Compliance of this violation has been verified on: 05/25/2023

Cited On: 05/23/2023

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

Compliance of this violation has been verified on: 05/25/2023

Minor Violations

Cited On: 05/23/2023

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

Compliance of this violation has been verified on: 05/25/2023

Cited On: 05/25/2023

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

Inspector Observations: Ground beef stored in a container on the flat grill was measured at 130 OF.

[CA] All hot-held potentially hazardous foods must be stored at or above 135 OF, unless the facility uses time as a public health control method with approved time/temperature logs.

Follow-up By
05/25/2023

Cited On: 05/25/2023

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Some open bag food products were stored in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
05/25/2023

Cited On: 05/25/2023

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
05/25/2023

Cited On: 05/25/2023

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: There are some missing ceiling tiles in the dining area, on one of the restroom, and back in the kitchen area.

[CA] Replace the missing/damaged ceiling panels immediately.

Follow-up By
05/25/2023

Measured Observations

Item	Location	Measurement	Comments
Ground beef	Flat grill	130.00 Fahrenheit	
Shell eggs	Preparation fridge	39.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	

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Overall Comments:

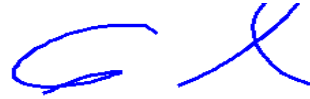
Note: This is a follow-up inspection to the routine inspection conducted on 5/22/23. Some sewage backup was observed from the floor drain located below the handwash sink. No sanitizer was also observed on the mechanical dishwasher that was actively being used for dishwashing.

During the time this follow-up inspection, 50 ppm chlorine sanitizer was measured at the mechanical dishwasher. No sewage back was also observed from the floor drain located below the front preparation area's handwash station. Therefore, the facility is issued a pass green placard. However, the above minor violations must also be addressed immediately.

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 **6/8/2023**. 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: Gerardo Lomeli
Manager
Signed On: May 25, 2023