

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 FA0230764 - LOS PRIMOS MEAT MARKET		Site Address 1539 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 07/30/2025		Placard Color & Score GREEN 77		
Program PR0330862 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name GUZMAN, SERGIO		Inspection Time 16:10 - 17:10			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By DERGIO GUZMAN RAMOS				FSC Exempt

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

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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: CHICHARRONES UNDER HEAT LAMP WAS MEASURED 95F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PROVIDE A HEAT LAMP THAT CAN KEEP CHICHARRONES AT 135F AND ABOVE.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FLIES WERE OBSERVED IN THE MEAT AREA.

[CA] Keep the facility free of flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: BUCKETS OF FOOD ON FLOOR INSIDE THE WALK IN COOLER.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: THREE COMPARTMENT SINK SIDE BOARD ARE IN USE TO STORE POTS AND PANS.

[CA] Manual warewashing sinks shall have at least three compartments with two integral metal drainboards for manually washing, rinsing, and sanitizing equipment and utensils. Drainboards can only be used to store dirty pans and other sideboard can be use to dry sanitized pans.

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: BLOOD WAS OBSERVED IN THE FREEZER AND WALK IN COOLER FLOOR.

[CA] Keep equipment free of blood debris to prevent cross contamination.

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: FOOD PREP SINK SIDE BOARD IN USE TO STORE WASHED SLICER.

[CA] Do not store any equipment on the side board food prep sink is only for food washing and storing.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: HOT AND COLD HOLDING UNITS LACK THERMOMETER.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: DIRTY WIPING CLOTH ON THE MEAT PREP TABLE.

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

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 - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
BEEF	WALK IN COOLER 1	40.00 Fahrenheit	
SHRIMPS	COLD DISPLAY	37.00 Fahrenheit	
FISH	COLD DISPLAY	38.00 Fahrenheit	
CHICKEN	COLD DISPLAY	39.00 Fahrenheit	
CHIL VEDA	CILD DISPLAY	40.00 Fahrenheit	
MILK	LARGE REFRIGERATION 6 DOORS	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	119.00 Fahrenheit	
VEGETABLES	WALK IN COOLER 2	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
PICO DE GALLO	COLD DISPLAY	40.00 Fahrenheit	
CHICHARRONES	HEALT LAMP	95.00 Fahrenheit	
CHEESE	REFIGERATION	41.00 Fahrenheit	
HOT WATER	3-COMP SINK	119.00 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 **8/13/2025**. 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: DERGIO GUZMAN RAMOS
PIC
Signed On: July 30, 2025