

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 FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT		Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 09/15/2025	
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JOSE LUIS MORALES		Inspection Time 14:30 - 16:30
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By MARIA	FSC Magdalena Pulido 09/21/2026		

Placard Color & Score
GREEN
67

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						
K07 Proper hot and cold holding temperatures		X		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				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	X	
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	X	
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	X	
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 FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT	Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 09/15/2025
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JOSE LUIS MORALES	Inspection Time 14:30 - 16:30
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:

The following potentially hazardous foods measured at improper holding temperatures:

- *Pico de gallo, cheese, tomatoes in guacamole (54F-57F) in the upper prep inserts of the left-side prep cooler across from the cook-line. Pico de gallo, cojita cheese, and tomato sauce (52F-56F) in the lower portion of the left-side prep cooler across from the cook-line. Ambient of the unit measured 57F. Per staff, food had been inside of the unit since 9AM this morning (greater than 4 hours elapsed).*
- *Cooked beef (109F) in the steam table across from the cook-line. Per an employee, she had heated it up in the microwave and then forgot about it (2 hours prior), and then placed it into the steam table 15 minutes prior to the arrival of this division.*
- *Cheese, pico de gallo, cut tomatoes in guacamole, raw shell eggs (47F-59F) in the upper inserts of the right-side prep cooler across from the cook-line. Various meats, including carne asade, cooked chicken, carnitas, and cooked shredded beef (44F-45F) in the lower portion of the right-side prep cooler across from the cook-line. Ambient of the unit measured 45F. Per staff, items had been inside of the unit since yesterday.*
- *Cotija cheese, and 4 hotel pans of refried beans (44F-45F) in the sliding glass-door cooler in the back storage area. Per staff, items had been inside of the unit since yesterday.*
- *Flan and salsa (47F) in the glass display cooler facing the dining area. Ambient of the unit measured 47F. Per staff, items had been inside of the unit for longer than 4 hours.*

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

[COS] Various PHF's VC&D (cooked beef, carnitas, carne asade, cotija cheese, tomato sauce, flan, etc.). See VC&D report. Other PHF's that had been inside of units and/or not at proper holding temperatures for less than 4 hours were relocated to other, working refrigeration units. Cooked beef in steam table reheated to 165F.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Chicken measured 60F while cooling a plastic wrapped container in the 2-door upright freezer. Per staff, it had started cooling 2 hours prior.

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

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

Inspector Observations:

1. Chlorine sanitizer in the three compartment sink measured 25 ppm.

[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.

2. Cutting board observed to have large amounts of black, mold-like build-up. Cutting board maintained on counter while not actively in use.

[CA] Replace cutting boards when they become too scored/damaged to be cleaned properly.

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

OFFICIAL INSPECTION REPORT

Facility FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT	Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 09/15/2025
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JOSE LUIS MORALES	Inspection Time 14:30 - 16:30

Inspector Observations:

5+ flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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:

Lids of bulk food containers maintained open.

[CA] Keep lids closed to prevent potential contamination of food.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Large amount of grease build-up on hood screens above the cook-line.

[CA] Clean hood screens regularly to ensure adequate ventilation of heat/grease.

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:

Facility lacks chlorine test strips.

[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:

1. Ambient of the left-side prep unit across from the cook-line measured 57F. Lid of the unit observed to be broken. Ambient of the right-side prep unit across from the cook-line measured 45F. Large amounts of water observed pooling inside. Ambient of the glass, sliding-door cooler in the back measured 45F. Ambient of the glass-door display cooler in the front dining area measured 47F.

[CA] Refrigeration must be capable of maintaining PHF's at or below 41F.

2. Knives stored in the crack between the counter and the prep unit.

[CA] Equipment contacting food shall be stored in a sanitary location.

3. Foil and cardboard are being used to line various shelves/surfaces.

[CA] Discontinue the use of foil/cardboard to line surfaces. Use material that is smooth, durable, and easy to clean, so as to discourage the attraction of vermin.

4. Cup used as scoop in bulk food container.

[CA] Discontinue the use of a cup as scoop. Use a scoop with a handle.

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:

Ice scoop handle in direct contact with ice in the ice machine.

[CA] Keep scoop handle out of ice to prevent contamination.

OFFICIAL INSPECTION REPORT

Facility FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT	Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 09/15/2025
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JOSE LUIS MORALES	Inspection Time 14:30 - 16:30

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

Inspector Observations:
Facility lacks a probe thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

Inspector Observations:
Dry, soiled wiping cloths maintained out on various surfaces.

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

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:
Phones and keys observed to be stored in the prep area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	three compartment sink	25.00 PPM	
milk	glass sliding-door upright	45.00 Fahrenheit	
warm water	hand sink/bathroom hand sink	100.00 Fahrenheit	
ambient	left-side prep unit (lower)	57.00 Fahrenheit	
refried beans	steam table	167.00 Fahrenheit	
ambient	glass sliding-door upright	45.00 Fahrenheit	
hot water	three compartment sink/ prep sink	120.00 Fahrenheit	
ambient	right-side prep unit (lower)	45.00 Fahrenheit	
sour cream	2-door upright cooler	40.00 Fahrenheit	
frozen chicken	2-door upright freezer	18.00 Fahrenheit	
raw shell eggs	2-door upright cooler	40.00 Fahrenheit	
ambient	glass display cooler in dining area	47.00 Fahrenheit	
ambient	prep unit for drinks	50.00 Fahrenheit	no PHF inside
rice	steam table	143.00 Fahrenheit	
frozen beef	1-door upright freezer	16.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with commissary evaluation for Tacos El Molcaljete

A follow-up inspection will be conducted to verify that the two prep refrigeration units at the cook-line and the glass-door cooler in the back area are capable of maintaining potentially hazardous foods at or below 41F.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

Note: If planning to add new refrigeration units, contact DEH plan check at dehplancheck@deh.sccgov.org for approval prior to installation

Joint inspection with Kathy Vo.

OFFICIAL INSPECTION REPORT

Facility FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT	Site Address 2215 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 09/15/2025
Program PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JOSE LUIS MORALES	Inspection Time 14:30 - 16:30

Report written by Maverick.

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 **9/29/2025**. 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: jose luis
owner

Signed On: September 15, 2025