

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 FA0254032 - JUANCHO BAR & GRILL		Site Address 1640 STORY RD, SAN JOSE, CA 95122		Inspection Date 09/12/2025		Placard Color & Score YELLOW 76		
Program PR0370193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JEISSON L SANCHEZ ESCOE		Inspection Time 13:30 - 15:15			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By CARLOS MARROQUIN				FSC

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				
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					
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						

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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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: *Several potentially hazardous foods are held above 72F - 76F inside the reach in top well; per cook, food items have been in unit for longer than 4 hours. Raw shell eggs are stored in a container on the counter at 79F; per cook eggs have been stored on counter for longer than 4 hours.*

Follow-up By
09/17/2025

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

[COS] food items were voluntarily discarded (see VC&D list).

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed cooked pork tripe at 70F in a container with a plastic wrap inside the 2 door unit with top well. Ambient of unit is 78F. Per cook, tripe was cooked the day before and placed inside unit.*

Follow-up By
09/17/2025

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

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.

[COS] tripe was voluntarily discarded (see VC&D list).

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee wash gloves and was going to proceed to food prep.*

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] Employee took gloves off, washed hands and changed gloves.

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

Inspector Observations: *Cold water is not available at front hand sink; hot water is 145F. Observed pitcher in back hand sink.*

[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. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA] Use 2nd hand sink for hand washing until front hand sink is repaired.

[COS] pitcher was removed from sink.

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: *Prep table with top well has ambient temperature of 78F.*

[CA] Repair unit. Do not use to store PHFs until unit is repaired and able to maintain PHFs 41F or below.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
water	hand sink	145.00 Fahrenheit	
cooked bananas	counter	100.00 Fahrenheit	Cooling for 1/2 hour located to reach in
ambient	reach in top well	78.00 Fahrenheit	
salad with sliced tomatoes	counter	73.00 Fahrenheit	
milk	reach in	41.00 Fahrenheit	cooked beef - 41F raw beef - 41F raw beef - 43F (recently delivered)
raw shell eggs	counter	79.00 Fahrenheit	
water	3 comp sink	137.00 Fahrenheit	
raw chicken	top well	76.00 Fahrenheit	raw pork - 74F raw beef - 72F
chicken soup	pot on burner	145.00 Fahrenheit	chicken soup - 175F beef soup - 184F rice - 142F beef soup - 143F beans - 148F
cooke tripe	reach in	70.00 Fahrenheit	improper cooling
water	hand sink	132.00 Fahrenheit	

Overall Comments:

****Report amended.**** The follow up dates were added on 9/12/25 after signature obtained. Copy of report emailed to operator.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MAS 57 COCINA & BAR

NEW OWNER: CARLOS J MARROQUIN MAS 57 COCINA & BAR INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 13. An invoice for the permit fee in the amount of \$1,148.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/01/2025 - 09/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 9/12/25

**** Any menu or operation change that results in or requires modification to the kitchen including the addition of any cooking equipment or equipment with plumbing are required to be submitted to this department's Plan Check for review and approval prior to installation and use. Equipment that are added without prior submittal are considered unapproved and will be subject to enforcement action. Information on Plan Check requirements and forms can be located online at www.Ehinfo.org or contact Plan Check at 408-918-3400.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions via the County Ordinance Code Section B11-55.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

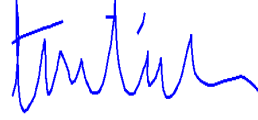
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **9/26/2025**. 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: Tatiana Arena
Manager
Signed On: September 12, 2025