

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 FA0266457 - FIESTA LATINA MARKET LLC		Site Address 110 DEMPSEY RD 112, MILPITAS, CA 95035		Inspection Date 02/15/2024	
Program PR0393404 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name URIEL JR MURILLO		Inspection Time 15:10 - 15:40
Inspected By NHA HUYNH		Inspection Type FOLLOW-UP INSPECTION		Consent By JAVIER	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/26/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/15/2024

Cited On: 01/26/2024

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

Compliance of this violation has been verified on: 02/15/2024

Cited On: 01/26/2024

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

Compliance of this violation has been verified on: 02/15/2024

Cited On: 01/26/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 02/15/2024

Minor Violations

Cited On: 01/26/2024

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)

Compliance of this violation has been verified on: 02/15/2024

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine sanitizer	3 compartment sink	100.00 PPM	

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection conducted on 01/26/2024 are in compliance.

K06: Soap and paper towels at the handwash sink observed stocked.

K07: There are no chicarron in the hot holding unit. There are no Potentially Hazardous Foods in the vegetable case.

K14: Chlorine sanitizer in the 3 compartment sink was measured at 100 ppm.

K15: Facility is not drying out meat to make jerky.

Continue to work on violations noted on previous routine inspection report.

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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 2/29/2024. 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: Javier Quintero
Employee

Signed On: February 15, 2024