

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 FA0250966 - TOMATINA		Site Address 3127 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 10/13/2026		Placard Color & Score GREEN 84		
Program PR0364231 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name NBR TOMATINA SANTA CLAF		Inspection Time 14:45 - 16:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOYCELIN MAGNO				FSC Nicolas Luis Aparicio 07/25/2029

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	X			
K07	Proper hot and cold holding temperatures		X		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		
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		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: Pasta sauce on stove measured to be 121F. Per employee sauce was kept at a simmer throughout lunch and stove was turned off in the last 45 minutes - 1 hour around 2PM. [CA] Keep PHFs hot at 135F and above for hot holding. [COS] Pasta sauce was reheated to boiling and then lowered to simmer at 159F

Minor Violations

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

Inspector Observations: Handwash sink in back observed to be missing paper towels. Other handwash sink available in kitchen. [CA] Keep handwash sink fully stocked with soap and paper towels at all times. [COS] Paper towels were restocked

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

**Inspector Observations: Flies observed around bar area.
[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

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

**Inspector Observations: Wiping cloth observed to be stored on counter top.
[CA] Wiping cloths shall be free of food debris and visible soil.**

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	salad prep cooler	41.00 Fahrenheit	
Pink pasta sauce	stove	142.00 Fahrenheit	
Meatballs	Cookline prep cooler	38.00 Fahrenheit	
Penne pasta	Walk in cooler	40.00 Fahrenheit	
Pasta suace	stove	121.00 Fahrenheit	
Cooked vodka sauce	Walk in cooler	45.00 Fahrenheit	Per operator cooked about 4.5 hours prior
Diced chicken	Cookline prep cooler	41.00 Fahrenheit	
Asparagus	Speed rack	118.00 Fahrenheit	Per chef cooked about 30 minutes prior
Sausage	Pizza prep cooler	41.00 Fahrenheit	
Chlorine	Dishwasher	50.00 Fahrenheit	
Cream sauce	Cookline prep cooler	36.00 Fahrenheit	
Mozzorella cheese	Pizza prep cooler	41.00 Fahrenheit	
Ranch	salad dressing prep cooler	35.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw sausage	Walk in cooler	40.00 Fahrenheit	
Blue cheese	salad prep cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 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 **10/27/2026**. 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.

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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: Joycelin M.
Manager

Signed On: October 13, 2026