

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 FA0209019 - RESTAURANT CRAZY JALAPEÑO		Site Address 354 N WHITE RD, SAN JOSE, CA 95127		Inspection Date 08/03/2026		Placard Color & Score YELLOW 54		
Program PR0303795 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOPEZ DE MORILLO, SONIA		Inspection Time 12:10 - 14:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JOCELYN RAMIREZ				FSC Not Available

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		
K06	Adequate handwash facilities supplied, accessible		X		X			N
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		
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	X	
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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

Comments and Observations

Major Violations

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

Inspector Observations: MISSING PAPER TOWELS AT THE ONLY HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE PAPER TOWELS AND SOAP AT ALL TIMES. COS

Follow-up By 08/05/2026

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

Inspector Observations: FOUND THE BEANS AT 100F AT THE HOT HOLDING UNIT. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F MINIMUM. SA; REHEAT TO 165F THEN HOT HOLD AT 135F. NOTE THE FOOD HAD BEEN IN THE UNIT FOR ABOUT 2 HRS, PER OPERATOR.

Follow-up By 08/05/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: REPEAT VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] WITHIN 2 WEEKS, PROVIDE THE FOOD SAFETY CERTIFICATE AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES.

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

Inspector Observations: FOUND THE HOT WATER AT THE 3 COMPARTMENT SINK AT 113F. [CA] PROVIDE HOT WATER AT 120F MINIMUM.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND THE WASTE WATER IN THE MOP BUCKET. [CA] DISCARD THE WASTE WATER IN THE SANITARY SEWER.

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

Inspector Observations: FOUND ONE FLY IN THE DRY STORAGE ROOM. [CA] ELIMINATE ALL FLY PRESENCE.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: THE SPRAY BOTTLE IN THE KITCHEN BY THE 3 COMPARTMENT SINK DOES NOT HAVE A LABEL. [CA] PROVIDE LABEL.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE MULTIPLE ELECTRIC OUTLET WITHOUT A COVER BY THE KITCHEN ENTRANCE ON THE RIGHT LOWER WALL.[CA] PROVIDE COVER.

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

Inspector Observations: MISSING A PROBE TYPE THERMOMETER TO MEASURE THE INTERNAL TEMPERATURE OF THE FOOD. [CA] PROVIDE THERMOMETER.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: FOUND A LEAK AT THE 3 COMPARTMENT SINK. [CA] REPAIR THE LEAK.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: THE RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

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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: FOUND TWO CELL PHONES STORED ON THE FOOD PREP TABLE IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD CONTACT SURFACES. COS

THE BACK DOOR BY THE RESTROOM IS OPEN. [CA] CLOSE THE DOOR TO PREVENT THE ENTRANCE OF VERMIN.

FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

FOUND UNUSED EQUIPMENT (ICE MACHINE) IN THE BACK OF THE BUILDING, OUTSIDE. [CA] THE PREMISES OF A FOOD FACILITY SHALL BE FREE OF LITTER AND ITEMS THAT ARE UNNECESSARY TO THE OPERATION OR MAINTENANCE OF THE FACILITY, SUCH AS EQUIPMENT THAT IS NONFUNCTIONAL OR NO LONGER USED.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND A HOLE ON THE WALL TO THE RIGHT OF THE ENTRANCE TO THE KITCHEN. FOUND THE PAINT CHIPPING OFF BY THE SCREEN DOOR IN THE BACK. [CA] SEAL HOLES AND REPAIR WALLS

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGN IN THE RESTROOM. [CA] PROVIDE SIGN.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: FACILITY DOES NOT HAVE A VALID PERMIT TO OPERATE. [CA] A FOOD FACILITY SHALL NOT BE OPEN FOR BUSINESS WITHOUT A VALID HEALTH PERMIT. PLEASE REMIT ANNUAL PERMIT FEE TO THIS OFFICE WITHIN 48 HRS.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	113.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	39.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	12.00 Fahrenheit	
SALSA	REACH IN REFRIGERATOR	40.00 Fahrenheit	
BEEF	REACH IN FREEZER	6.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEANS	REHEATING	177.00 Fahrenheit	
PASTA	REACH IN REFRIGERATOR	40.00 Fahrenheit	
BEANS	HOT HOLDING UNIT	100.00 Fahrenheit	
PICO DE GALLO	SERVICE REFRIGERATOR	39.00 Fahrenheit	
BACON	REACH IN FREEZER	6.00 Fahrenheit	

Overall Comments:

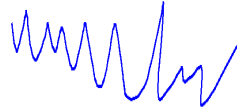
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/17/2026**. 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: MARIA LOPEZ
PIC
Signed On: August 03, 2026