

# 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

|                                                                                  |  |                                                                 |                                        |                                      |                                         |                                                                                                                                                                |  |                                             |
|----------------------------------------------------------------------------------|--|-----------------------------------------------------------------|----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------------|
| <b>Facility</b><br>FA0204725 - CELIA'S MEXICAN RESTAURANT                        |  | <b>Site Address</b><br>3740 EL CAMINO REAL, PALO ALTO, CA 94306 |                                        | <b>Inspection Date</b><br>06/23/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |                                             |
| <b>Program</b><br>PR0307979 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                 | <b>Owner Name</b><br>RODRIGUEZ, RAFAEL |                                      | <b>Inspection Time</b><br>12:00 - 13:50 |                                                                                                                                                                |  |                                             |
| <b>Inspected By</b><br>JOSHUA LUCES                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                        | <b>Consent By</b><br>DIANA CALDERON  |                                         |                                                                                                                                                                |  | <b>FSC</b> Alejandra Laureano<br>12/21/2026 |

  

| 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  |       |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      | X  |       |       |        |     |     | S   |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        |     |     | S   |
| 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     | 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                                | X   |     |
| 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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|                                                                           |                                   |                                                          |                                  |
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| Program<br>PR0307979 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>RODRIGUEZ, RAFAEL                          | Inspection Time<br>12:00 - 13:50 |
| K48                                                                       | Plan review                       |                                                          |                                  |
| K49                                                                       | Permits available                 |                                                          |                                  |
| K58                                                                       | Placard properly displayed/posted |                                                          |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

#### Inspector Observations:

**Menu does not indicate which foods that are served raw/undercooked.**

**[CA] Include disclosure of served raw/undercooked on the menu via asterisk to reference reminder statement in foot note.**

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

#### Inspector Observations:

**Maximum water temperature at handwashing sink across from walk in coolers measured at 71F. The hot water line was closed at this time.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

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

#### Inspector Observations:

**6 dead, adult american cockroaches on a glue trap in the dry storage room. No other evidence of vermin activity was observed at this time. It was discussed with the PIC that pest control services are conducted monthly.**

**[CA] The premises of each food facility must be maintained free of vermin.**

**[COS] The glue trap was thrown in the trash.**

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:

**Observed the gaskets at the produce walk in cooler and reach in chest freezer in the dry storage room to be damaged/torn.**

**[CA] Replace the gaskets. Maintain equipment in good repair.**

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

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## Inspector Observations:

**1. Grill not fully under ventilation hood at right side of cooks line. A heavy accumulation of grime and soot can be observed at the ceilings above and around the right side of the cooks line.**

**[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

**2. Lights above food preparation area in room in front of walk in coolers to be uncovered/unshielded.**

**[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.**

**3. Light bulb at ventilation hood was removed.**

**[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                    | Location                    | Measurement       | Comments                                                                 |
|-------------------------|-----------------------------|-------------------|--------------------------------------------------------------------------|
| CRAB                    | LARGE PREP COOLER           | 40.00 Fahrenheit  |                                                                          |
| COOKED RICE             | WALK IN COOLER              | 40.00 Fahrenheit  |                                                                          |
| MARINATED BEEF          | WALK IN COOLER              | 40.00 Fahrenheit  |                                                                          |
| SALSA                   | PRODUCE WALK IN COOLER      | 39.00 Fahrenheit  |                                                                          |
| COOKED BLACK BEANS      | WALK IN COOLER              | 40.00 Fahrenheit  |                                                                          |
| SLICED TOMATO           | SMALL PREP COOLER           | 39.00 Fahrenheit  |                                                                          |
| DICED TOMATO            | PRODUCE WALK IN COOLER      | 39.00 Fahrenheit  |                                                                          |
| SHREDDED CHICKEN        | LARGE PREP COOLER           | 41.00 Fahrenheit  |                                                                          |
| CHICKEN                 | STEAM TABLE                 | 146.00 Fahrenheit |                                                                          |
| BEANS                   | STEAM TABLE                 | 148.00 Fahrenheit |                                                                          |
| WATER                   | RESTROOM HAND WASHING SINK  | 100.00 Fahrenheit |                                                                          |
| SALSA                   | STEAM TABLE                 | 159.00 Fahrenheit |                                                                          |
| BEANS                   | ICE BATH                    | 68.00 Fahrenheit  | 68F-92F; COOLING FOR APPROXIMATELY 1 HOUR IN METAL PANS IN ICE BATH      |
| WATER                   | BAR THREE COMPARTMENT SINK1 | 122.00 Fahrenheit |                                                                          |
| RICE                    | ICE BATH                    | 90.00 Fahrenheit  | 117F-90F; COOLING FOR APPROXIMATELY 45 MINUTES IN ICE BATH IN METAL PANS |
| WATER                   | WAREWASHING SINK            | 126.00 Fahrenheit |                                                                          |
| SANITIZER CONCENTRATION | LOW TEMP DISH MACHINE       | 50.00 PPM         | CHLORINE                                                                 |
| BEEF STEAK              | COOKS LINE                  | 162.00 Fahrenheit | FINAL COOKING TEMPERATURE                                                |
| RAW CHICKEN             | LARGE PREP COOLER           | 37.00 Fahrenheit  |                                                                          |
| SHREDDED CHEESE         | SMALL PREP COOLER           | 39.00 Fahrenheit  |                                                                          |
| WATER                   | MAIN PREP HAND WASHING SINK | 100.00 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 **7/7/2026**. 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 |

*Diana C.*

Received By: DIANA CALDERON  
MANAGER

Signed On: June 23, 2026