

**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> FA0253939 - LA MAS QUERIDA CANTINA & COCINA		<b>Site Address</b> 1632 STORY RD, SAN JOSE, CA 95122		<b>Inspection Date</b> 12/12/2025	
<b>Program</b> PR0370015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> M & M VAL CORPORATION		<b>Inspection Time</b> 10:05 - 12:05
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> BRYAN	<b>FSC</b> Bryan Valencia 08/25/2026		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>82</b>

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						S
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						S
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				N
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							
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		
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0253939 - LA MAS QUERIDA CANTINA & COCINA	Site Address 1632 STORY RD, SAN JOSE, CA 95122	Inspection Date 12/12/2025
Program PR0370015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name M & M VAL CORPORATION	Inspection Time 10:05 - 12:05
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

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

**Inspector Observations:**

**Pot of soup partially blocking the only handwash sink in the kitchen.**

**[Corrective Action] Ensure handwash sink is easily accessible at all times.**

K14 - 3 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

**Inspector Observations:**

**1. Chlorine sanitizer in the dishwasher at the bar was measured at 0 ppm.**

**[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm in the dishwasher.**

**2. Mold like substance observed inside the ice machine near the ice chute.**

**[Corrective Action] Thoroughly clean and sanitize inside the ice machine. Recommend creating a weekly cleaning schedule.**

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations:**

**Oyster tags are not maintained for at least 90 days. Current tags available for the present oysters.**

**[Corrective Action] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.**

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

**Inspector Observations:**

**Raw or undercooked foods in the menu are not identified with asterisk or a symbol.**

**[Corrective Action] Identify raw or undercooked food items with an asterisk or a symbol.**

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

**Inspector Observations:**

**Chlorine sanitizer in the 3 compartment sink was measured above 200 ppm.**

**[Corrective Action] Maintain chlorine sanitizer at 100 ppm in the 3 compartment sink.**

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

**Inspector Observations:**

**Gaps or missing filters observed in the exhaust hood at the cookline.**

**[Corrective Action] Install filters into the exhaust hood. Ensure there are no gaps.**

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

# OFFICIAL INSPECTION REPORT

Facility FA0253939 - LA MAS QUERIDA CANTINA & COCINA	Site Address 1632 STORY RD, SAN JOSE, CA 95122	Inspection Date 12/12/2025
Program PR0370015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name M & M VAL CORPORATION	Inspection Time 10:05 - 12:05

**Inspector Observations:**

1. **Floor grout observed thinned at multiple areas in the kitchen.**  
[Corrective Action] Maintain floors in good condition.
  
2. **Observed damaged floor at customer seating area by the bar.**  
[Corrective Action] Maintain floors in good condition.
  
3. **Missing cove base tiles. observed at the wall near the freezers.**  
[Corrective Action] Install cove base tiles.
  
4. **Wall observed damaged at the entry way into the kitchen.**  
[Corrective Action] Repair the wall. Recommend operator to install FRP panel.

**Performance-Based Inspection Questions**

Needs Improvement - Food contact surfaces clean, sanitized.

**Measured Observations**

Item	Location	Measurement	Comments
pico de gallo	single door prep cooler - right	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	kitchen
beef, lobster	walk-in cooler	39.00 Fahrenheit	
cheese	2 door undercounter cooler - left	39.00 Fahrenheit	
cream cheese	2 door undercounter cooler - right	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	bar
frijoles	hot holding unit	147.00 Fahrenheit	
hot water	handwash sink	105.00 Fahrenheit	
beef	2 drawer cooler - right	40.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	200.00 PPM	above 200 ppm
salmon	2 drawer cooler - left	37.00 Fahrenheit	
shrimp, oyster	3 door prep cooler	40.00 Fahrenheit	by 3 compartment sink
hot water	3 compartment sink	120.00 Fahrenheit	
chicken	cooling rack	80.00 Fahrenheit	
sliced tomatoes	single door prep cooler - left	40.00 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 **12/26/2025**. 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:** Bryan Valencia  
person in charge

**Signed On:** December 12, 2025