

# 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>FA0206239 - LAS ISLITAS                                      |  | <b>Site Address</b><br>1460 OAKLAND RD F, SAN JOSE, CA 95112 |                                    | <b>Inspection Date</b><br>11/26/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>69</b> </div> |  |                                           |
| <b>Program</b><br>PR0300890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                              | <b>Owner Name</b><br>NOVILLERO LLC |                                      | <b>Inspection Time</b><br>09:55 - 11:45 |                                                                                                                                                    |  |                                           |
| <b>Inspected By</b><br>MINDY NGUYEN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                    | <b>Consent By</b><br>KIMBERLY        |                                         |                                                                                                                                                    |  | <b>FSC</b> KIMBERLY MONTANO<br>03/08/2028 |

  

| 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     |        |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    | X     |       | X      |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      |    | X     |       | 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  |       |       |        |     |     | S   |
| 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                                                |     |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                       |                                  |
|--------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
| Facility<br>FA0206239 - LAS ISLITAS                                      | Site Address<br>1460 OAKLAND RD F, SAN JOSE, CA 95112 | Inspection Date<br>11/26/2025    |
| Program<br>PR0300890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>NOVILLERO LLC                           | Inspection Time<br>09:55 - 11:45 |
| K48                                                                      | Plan review                                           |                                  |
| K49                                                                      | Permits available                                     |                                  |
| 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:** Observed large garbage container and open door were obstructing hand washing sink.

Follow-up By  
12/02/2025

**[CA]** Keep hand washing sink free and clear at all times. Hand washing sinks must be made accessible to make hand washing not only possible, but likely.

**[COS]** Garbage bin was removed upon instruction by specialist.

**\*REPEAT VIOLATION\***

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Inside the walk-in refrigerator, measured internal temperatures of corn rice, red rice, and shrimp broth to be 43 - 45F. Operators stated these foods had been held since at least yesterday. Note: other foods in the walk-in refrigerator measured 41F and below.

Follow-up By  
12/02/2025

**[CA]** Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- From 135°F to 70°F in 2 hours, AND
- From 70°F to 41°F in 4 hours

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans
- Separating the food into smaller or thinner portions
- Using rapid cooling equipment
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Using ice paddles
- Inserting appropriately designed containers in an ice bath and stirring frequently

**[COS]** Foods were voluntarily discarded. See VCD form.

**\*REPEAT VIOLATION\***

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** Observed employee touch large garbage bin, then proceed to enter the walk-in refrigerator without washing hands.

Observed employee coughed into her hand, then proceeded to touch cooking equipment without washing hands.

**[CA]** Wash hands after contaminating them and before resuming food prep.

**[COS]** Employee washed hands after being instructed to do so by specialist.

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations:** Measured green sauce in steam table insert to be 122F. PIC stated it had been reheating since 9am today (approximately 1 hour prior). The steam table unit dial was set to "low/medium".

**[CA]** Do not use steam table to reheat foods. Steam tables shall be used only for keeping hot foods at 135F and above. Foods must be reheated to 165F within 2 hours.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                       |                                  |
|--------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
| Facility<br>FA0206239 - LAS ISLITAS                                      | Site Address<br>1460 OAKLAND RD F, SAN JOSE, CA 95112 | Inspection Date<br>11/26/2025    |
| Program<br>PR0300890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>NOVILLERO LLC                           | Inspection Time<br>09:55 - 11:45 |

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

**Inspector Observations: Observed oyster tags being stored not in chronological order.**

**[CA] Ensure that the oyster tags are kept in chronological order.**

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: Observed drain pipe from two compartment sink entering directly into floor sink providing no air gap.**

**[CA] Maintain minimum 1 in air gap of drain pipe above floor sink.**

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

**Inspector Observations: Observed restroom doors were propped open.**

**[CA] Restroom doors must self close. Do not prop doors open.**

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: Observed employee cell phone on food prep counter.**

**[CA] Keep personal items away from food prep areas to prevent contamination.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

| Item                              | Location                                                     | Measurement       | Comments  |
|-----------------------------------|--------------------------------------------------------------|-------------------|-----------|
| WARM WATER                        | HANDSINKS, KITCHEN AND RESTROOMS                             | 100.00 Fahrenheit |           |
| SHRIMP, BEANS, SOUP, FISH CEVICHE | WALK IN REFRIDGERATOR                                        | 40.00 Fahrenheit  |           |
| CHLORINE                          | 3 COMPARTMENT SINK                                           | 100.00 PPM        |           |
| HOT WATER                         | WAREWASHIGN SINK, TWO COMPARTMENT SINK, BAR WAREWASHING SINK | 120.00 Fahrenheit |           |
| FISH CEVICHE, TOMATOES            | ON ICE IN FRONT PREP AREA                                    | 41.00 Fahrenheit  |           |
| GREEN SALSA                       | STEAM TABLE                                                  | 122.00 Fahrenheit | REHEATING |
| RED SALSA, BEANS, MEATS           | STEAM TABLE                                                  | 150.00 Fahrenheit |           |
| SALSA, CHEESE, TOMATOES, SHRIMP   | PREP UNIT NEAR 3 COMPARTMENT SINK                            | 38.00 Fahrenheit  |           |
| CORN RICE, RED RICE, SHRIMP BROTH | WALK IN REFRIDGERATOR                                        | 45.00 Fahrenheit  | 43-45 F.  |
| RICE                              | RICE WARMERS                                                 | 150.00 Fahrenheit |           |

## Overall Comments:

**Repeat violations may result in enforcement action.**

**A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.**

**Joint inspection with Derek Clemente.**

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 **12/10/2025**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                       |                                  |
|--------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
| Facility<br>FA0206239 - LAS ISLITAS                                      | Site Address<br>1460 OAKLAND RD F, SAN JOSE, CA 95112 | Inspection Date<br>11/26/2025    |
| Program<br>PR0300890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>NOVILLERO LLC                           | Inspection Time<br>09:55 - 11:45 |

## 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 |

Kimberly

Received By: Kimberly Montano  
Food manager

Signed On: November 26, 2025