

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 FA0200715 - AQUI CAL MEX		Site Address 10630 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 10/28/2025		Placard Color & Score GREEN 89		
Program PR0301810 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OM INVESTMENTS		Inspection Time 16:30 - 17:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By NATASHA ROSSI				FSC ALEXIA HUIZAR 03/20/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		
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: *In the kitchen area, at the hot holding unit, measured cooked rice at 115F, refried beans at 128F, cooked chicken at 130F, and tomato sauce/soup at 120F. Per operator, potentially hazardous foods stored in the hot holding unit from about 30 minutes prior.*

[CA] *Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator removed cooked rice, refried beans, cooked chicken, and tomato sauce/soup from the hot holding unit and reheated to 165F using microwave and stove.*

In the kitchen area, in the insert prep top, measured corn salsa, firecracker sauce (red pepper sauce), and chipotle sauce at 45F. In the same area, in the 2 door prep unit, measured firecracker sauce at 55F, and chipotle sauce at 58F. Per operator, corn salsa, firecracker sauce, and chipotle sauce stored for about an hour.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator removed corn salsa, firecracker sauce, and chipotle sauces from the insert prep top, and the 2 door prep unit, and replaced with new containers and bottles.*

Minor Violations

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: *In the back prep area, at the ice machine, observed mold-like growth in the inner panel.*

[CA] *Ensure ice machine and inner panel are frequently cleaned and sanitized to prevent possible contamination of food (ice).*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink (bar)	200.00 PPM	
refried beans	counter-top steam table (bar)	155.00 Fahrenheit	
tomato sauce/soup	hot holding unit	150.00 Fahrenheit	
corn salsa	walk-in refrigerator	40.00 Fahrenheit	
hummus	ice bath	37.00 Fahrenheit	
corn salsa	insert prep top	45.00 Fahrenheit	
orange juice	2 door undercounter refrigerator (bar)	38.00 Fahrenheit	
chipotle sauce	2 door prep unit	58.00 Fahrenheit	
tomato sauce/soup	counter-top steam table	148.00 Fahrenheit	
firecracker (red pepper) sauce	2 door prep unit	55.00 Fahrenheit	
chlorine sanitizer	warewash machine	100.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
hummus	walk-in refrigerator	39.00 Fahrenheit	
cooked shrimp	walk-in refrigerator	39.00 Fahrenheit	
firecracker (red pepper) sauce	insert prep top	45.00 Fahrenheit	
shredded cheese	2 drawer undercounter refrigerator	41.00 Fahrenheit	
cooked rice	hot holding unit	115.00 Fahrenheit	
chipotle sauce	walk-in refrigerator	40.00 Fahrenheit	
cooked potatoes	walk-in refrigerator	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked chicken	hot holding unit	130.00 Fahrenheit	
refried beans	counter-top steam table	150.00 Fahrenheit	
chipotle sauce	insert prep top	45.00 Fahrenheit	
cooked potatoes	prep unit	41.00 Fahrenheit	
cooked chicken	steam table	150.00 Fahrenheit	
firecracker (red pepper) sauce	walk-in refrigerator	40.00 Fahrenheit	
refried beans	hot holding unit	128.00 Fahrenheit	
cooked chicken	2 drawer undercounter refrigerator	41.00 Fahrenheit	
refried beans	steam table	160.00 Fahrenheit	
firecracker (red pepper) sauce	ice bath (bar)	38.00 Fahrenheit	
red salsa	ice bath (bar)	37.00 Fahrenheit	
cooked rice	steam table	158.00 Fahrenheit	
cooked shrimp	prep unit	40.00 Fahrenheit	
corn salsa	prep unit	41.00 Fahrenheit	
cooked chicken	walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with a complaint investigation.

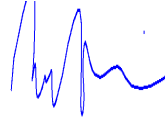
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/11/2025**. 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.

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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: NATASHA ROSSI
SHIFT MANAGER

Signed On: October 28, 2025