

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 FA0230835 - RESTORANT ANTOJITOS Y PUPUSERIA LOLITA	Site Address 414 E WILLIAM ST A, SAN JOSE, CA 95112	Inspection Date 05/20/2026
Program PR0330927 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOHANNA ELIZABETH PASC	Inspection Time 13:50 - 15:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIEL MORENO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/12/2026

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

Compliance of this violation has been verified on: 05/20/2026

Cited On: 05/12/2026

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

This violation found not in compliance on 05/20/2026. See details below.

Cited On: 05/20/2026

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

Inspector Observations:

Rice was found cooling in the walk in cooler. Rice was measured at 49F at around 2:30 pm. Rice was in a tied up plastic bag. Per chef, the rice was cooked last night and moved to the walk in cooler to cool after 2 hours of cooling at ambient temperatures.

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

[COS] Rice was discarded.

Cited On: 05/12/2026

K14 - 8 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

Compliance of this violation has been verified on: 05/20/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Rice	Walk in Cooler	49.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	

Overall Comments:

This is the first follow up inspection.

Observations:

- Cheese and milk mixture for the pupusas was cooling down in the prep cooler and measured at 66F after 4 hours of cooling.

- Rice in the walk in cooler measured at 49F. Per cook, it was made the night before and cooled. Rice was VC&D. Discussed changing cooling practices with the chef. Chef stated they will move to cooling items in shallow hotel pans rather than in plastic bags.

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- Cooling handout and logs were provided. Facility to fill out logs for three days and send to district specialist for review.

- Chlorine at the three compartment sink was measured at 100 ppm.

Continue to correct any and all pending violations.

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 **6/3/2026**. 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.

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: Joanna Pascacio
Owner
Signed On: May 20, 2026