

**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> FA0208172 - UNA MAS		<b>Site Address</b> 2559 N 1ST ST, SAN JOSE, CA 95131		<b>Inspection Date</b> 12/30/2024	
<b>Program</b> PR0305064 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> KHANNA, SHALINI		<b>Inspection Time</b> 10:30 - 11:35
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MONICA	<b>FSC</b> SHALINI KHANNA 03/22/2026		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>86</b>
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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		
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						S
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						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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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		
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		

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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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *The manager's food safety certificate and employees' food handler cards were not available for review at the facility.*

**[CA]** *Ensure the food safety certificate and food handler cards are stored together for review at the facility at all times.*

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

**Inspector Observations:** *1) At the front handwash sink: observed an employee's mug and other items were stored in front of the handwash sink. Observed container of lettuce was stored in front of the pump soap dispenser.*

**[CA]** *Do not store items in front of the handwash sink facilities. Handwash facilities must be available to make handwashing not only possible, but likely.*

*2) Inside one restroom: observed the paper towel dispenser was empty, and paper towels were placed on top of the toilet. PIC stated the staff currently does not have the keys to open the paper towel dispenser.*

**[CA]** *Keep the paper towel dispenser stocked at all times,*

**Note:** *during inspection, PIC placed more paper towels on top of the paper towel dispenser.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *Observed heavy accumulation of grease on the sides of the deep fryer.*

**[CA]** *Keep fryer clean.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** *Sanitizer test strips were not available.*

**[CA]** *Obtain test strips to measure sanitizer concentration.*

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 the left faucet at the 3-compartment sink was leaking.*

**[CA]** *Repair leak.*

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 mop was stored with the head inside a bucket.*

**[CA]** *When not in use, store mop so that it can air-dry rapidly to reduce bacteria growth.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
EGGS, SALSAS, RAW CHICKEN, MILK	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
RAW FISH	REACH-DOWN REFRIGERATOR	40.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
COOKED BEEF	STEAM TABLE	150.00 Fahrenheit	
DICED TOMATOES, CORN SALSA	PREP INSERTS	40.00 Fahrenheit	
COOKED CHICKEN	STEAM TABLE	140.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
SALSA CUPS	FRONT GLASS DOOR	41.00 Fahrenheit	
	REFRIGERATOR		
HOT WATER	3-COMPARTMENT SINK	120.00 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 **1/13/2025**. 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




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**Received By:** Monica Hernandez  
Cook

**Signed On:** December 30, 2024