

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 FA0207160 - HACIENDA PARRILLA BAR		Site Address 1820 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 03/30/2026	
Program PR0305310 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MLSJ, INC.		Inspection Time 09:40 - 11:45
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By ANDRES	FSC Lady Lizcano 08/07/2027		

Placard Color & Score YELLOW 43

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		X			
K14 Food contact surfaces clean, sanitized		X		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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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:

1. *Fries were measured at 77F on the lower shelf of a prep table across the fryer. Per cook, they removed them from the fridge about 2 hours ago.*
2. *Empanadas were measured at 66F on the prep table across the fryer. Per cook, they removed them from the fridge about 2 hours ago.*
3. *Eggs were measured at 80F on a shelf across the cookline. Per cook, they were delivered about 2 hours ago.*
4. *Roasted potatoes measured 77F in an upright steam oven that was turned off. Per cook, the potatoes were in the oven all night and the oven was on when they came in the morning.*
5. *Ham and breakfast sausages measured at 50-55F in the drawer cooler at the cookline. Per staff, they restock the drawer cooler every morning around 2 hour prior.*
6. *Pork belly measured between 120-140F under a heat lamp. Per cook, they cooked them about an hour prior.*

Follow-up By
04/06/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] 1.-3. Fries, eggs, and empanadas were placed on time as a control. Discussed use of TPHC for items. Clarified with PIC, that the empanadas cannot be temperature controlled after cooking if they are being held with time before frying. TPHC guidelines were provided. Also discussed replacing the prep table with a prep cooler to allow for temperature control of PHFs at the cookline area.

[COS] 4. Potatoes were discarded. See VC&D report. Staff could not remember what temperature the oven was set to overnight.

[COS] 5. Items were moved to the walk in cooler to rapidly chill.

[COS] 6. Pork belly was moved to the steam oven to reheat.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Ice was found to be adulterated with a pink biological growth accumulation dripping into the ice bin.

Follow-up By
04/06/2026

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Ice was removed from the ice bin and ice machine was cleaned.

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

Inspector Observations:

The soda gun nozzle has an accumulation of black film on it.

Follow-up By
04/06/2026

[CA] Ensure to maintain the food contact surfaces of equipment cleaned and sanitized.

[COS] Staff cleaned and sanitized the nozzle.

Minor Violations

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

Inspector Observations:

Several staff are missing food handler cards. Per Juan Carlos, they started working over a month prior.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Both restrooms lack warm water.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

A dead oriental cockroach was observed under the ice machine.

[CA] Clean and sanitize area of dead cockroaches.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw chicken in a ziplock bag was found stored in the same hotel pan as steaks in the drawer cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Observed residential insecticide cans near the secondary prep sink at the front of house area.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

1. Facility is storing open bulk foods on the floor of the storage room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

2. Facility has open bulk foods not in containers.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations:

The sides of the deep fryer have an accumulation of grease and grime.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations:

1. Facility's testing materials were expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

2. Facility lacks drain plugs to fill basins of the three compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Facility has a soft serve machine that is in disrepair.

2. Facility has a Turbofan oven that is in disrepair.

[CA] Ensure to maintain equipment clean and in good repair. Repair, replace, remove, or service units.

3. The walk in cooler interior door handle is missing.

[CA] Replace, repair, or reinstall the door handle.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Facility is using small plastic cups as scoops for chimichurri sauce at the prep cooler.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

2. The ice scooper at the bar ice bin was in direct contact with the ice meant for consumption.

[CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

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

Inspector Observations:

Ceiling tiles around the mechanical ventilation have an accumulation of grease.

[CA] Ventilation hood filters shall be maintained clean and good repair. Clean mechanical exhaust hood and/or filters of grease accumulation.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

1. Facility lacks a probe type thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

2. The walk in cooler lacks an internal thermometer and the digital thermometer is in disrepair.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

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Inspector Observations:

The men's room self closer is in disrepair and does not self close.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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:

The gate door to the back entrance has a gap greater than 1/4 inch.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations:

1. *The restroom cove base is detaching from the wall.*
2. *The FRP is detaching from the wall near the walk in freezer.*

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pork	Walk in Cooler	40.00 Fahrenheit	
Chicken	Prep Cooler - Top Insert	38.00 Fahrenheit	
Chloirne - Sanitizer	Upright Dishwasher	200.00 PPM	
Milk	Undercounter Cooler - Bar	38.00 Fahrenheit	
Milk	Counter	48.00 Fahrenheit	Diligent prep; in use
Pork Intestines	Walk in Cooler	41.00 Fahrenheit	
Roasted Potatoes	Oven	77.00 Fahrenheit	VC&D
Beef Soup	Stove	190.00 Fahrenheit	
Water	Handwash sink	100.00 Fahrenheit	
Water	Three Compartment sink	120.00 Fahrenheit	
Beans	Stove	170.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Cooked Shrimp	Prep Cooler - Top Insert	40.00 Fahrenheit	
Empanadas	Display Warmer	140.00 Fahrenheit	
Fries	Chest Freezer	20.00 Fahrenheit	
Breakfast sausage	Drawer Cooler	55.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

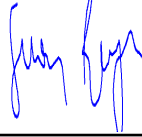
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/13/2026**. 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.

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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: Juan Carlos
Manager

Signed On: March 30, 2026