

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 FA0287609 - PUESTO	Site Address 2752 AUGUSTINE DR 110, SANTA CLARA, CA 95054	Inspection Date 07/30/2026
Program PR0431392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name ISI LOMBROZO	Inspection Time 14:00 - 15:00
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By LINDSAY AMON

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured shrimp batter at 53 F at the cook line cold insert. Batter was in a double stacked container. PIC stated that the batter was placed within the unit at 11am.

Follow-up By
08/03/2026

Measured shredded cheese at 61 F within a container stored at room temperature beside the prep line. PIC was unsure what time the cheese was removed from temperature control.

Measured cilantro aioli at 55 F and mayo sauce at 60 F within squeeze bottles above the fill line of the cook line prep fridge. PIC stated that the sauces were placed within the unit at 11am.

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

[COS] Shrimp batter, cilantro aioli and mayo sauce were discarded following a total service time of four hours. The shredded cheese was voluntarily discarded.

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: Measured the high temperature warewashing machine at a maximum of 126 F during active use.

Follow-up By
08/03/2026

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Wares were manually sanitized with 200 ppm quat at the three compartment sink.

Minor Violations

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

Inspector Observations: The cook line hand wash sink lacked a supply of paper towels. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Paper towels provided.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3 comp sink	200.00 PPM	
warm water	hand wash sink	100.00 Fahrenheit	
cilantro aioli	cook line prep fridge	55.00 Fahrenheit	
shrimp	walk in fridge	38.00 Fahrenheit	
hot water	warewashing machine	126.00 Fahrenheit	
shredded cheese	cook line counter	61.00 Fahrenheit	
mayo sauce	cook line cold insert	60.00 Fahrenheit	
shrimp batter	cook line cold insert	53.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted on 8/03/2026 to verify compliance with all of the cited major violations.

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Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors 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 **8/13/2026**. 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.

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: Lindsay Amon
General Manager

Signed On: July 30, 2026