

**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> FA0209217 - EL MEJOR MEXICAN DELI		<b>Site Address</b> 3859 SEVEN TREES BL, SAN JOSE, CA 95111		<b>Inspection Date</b> 09/19/2025	
<b>Program</b> PR0302204 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> YANEZ, FRANK		<b>Inspection Time</b> 12:40 - 14:15
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MARIA ISLAS	<b>FSC MARIA ISLAS</b> 6-28-27		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>86</b>
---

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						S
K07 Proper hot and cold holding temperatures		X		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	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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0209217 - EL MEJOR MEXICAN DELI	<b>Site Address</b> 3859 SEVEN TREES BL, SAN JOSE, CA 95111	<b>Inspection Date</b> 09/19/2025
<b>Program</b> PR0302204 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> YANEZ, FRANK	<b>Inspection Time</b> 12:40 - 14:15
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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: THE FOLLOWING FOOD WAS FOUND AT ABOVE 46F FOR OVER 4 HRS IN THE WALK IN COOLER. 51F MEXICAN RICE, 46F BARBACOA, [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D. NOTE: THE FOOD THAT HAS BEEN STORED IN THE WALK IN COOLER FOR LESS THAN 4 HRS, WILL BE TRANSFERRED TO A WORKING REFRIGERATOR.**

### Minor Violations

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

**Inspector Observations: FOUND A COUPLE OF CONTAINERS WITH MENU DO MEAT INSIDE, STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE THE FOOD 6 INCHES ABOVE THE FLOOR.**

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

**Inspector Observations: FOUND DUST ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THE FAN COVERS MORE OFTEN.**

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: THE WALK IN COOLER IS UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR/ADJUST THE WALK IN COOLER SO THAT IT CAN KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.**

**Follow-up By**  
**09/26/2025**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
CHEESE BLOCKS	WALK IN COOLER	51.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHEESE	FRONT AREA REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	13.00 Fahrenheit	
SOUR CREAM	FRONT AREA REFRIGERATOR	40.00 Fahrenheit	
RICE	WALK IN COOLER	51.00 Fahrenheit	
CHILE VERDE	WALK IN COOLER	154.00 Fahrenheit	
BEEF	REACH IN FREEZER	13.00 Fahrenheit	
MENU DO	WALK IN COOLER	157.00 Fahrenheit	
BARBACOA	WALK IN COOLER	46.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHEESE	WALK IN COOLER	49.00 Fahrenheit	
BEANS	HOT HOLDING	148.00 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 **10/3/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0209217 - EL MEJOR MEXICAN DELI	<b>Site Address</b> 3859 SEVEN TREES BL, SAN JOSE, CA 95111	<b>Inspection Date</b> 09/19/2025
<b>Program</b> PR0302204 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> YANEZ, FRANK	<b>Inspection Time</b> 12:40 - 14:15

**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

Maria Islas

---

**Received By:** MARIA ISLAS  
PIC  
**Signed On:** September 19, 2025