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	Site Address	Inspection Date
FA0230836 - CALI SPARTAN MEXICAN KITCHEN	515 S 10TH ST, SAN JOSE, CA 95112	10/27/2026
Program	**Owner Name**	**Inspection Time**
PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	CALI SPARTAN MEXICAN KIT	19:05 - 19:35
Inspected By	**Inspection Type**	**Consent By**
ALEXANDER ALFARO	LIMITED INSPECTION	FELIX PALACIOS

Placard Color & Score
YELLOW
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Follow-up By 11/03/2026

Inspector Observations:
Cookline staff were observed handling raw shrimp, wipe hands on a dry yellow cloth towel, and attempt to handle cooked, ready to eat foods.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] EH Inspector instructed staff to stop, take off their gloves and wash their hands. Discussed with PIC to train employees on proper handwashing technique and practices. Also to cease use of cloth towels when handling/preparing foods.

Note: There is one dedicated handwash sink in the facility that is not easily accessible by kitchen staff. Kitchen staff are to wash their hands at a handwash station set up at the three compartment sink. Future repeat violations with handwashing will require the installation of a dedicated handwash sink.

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

Follow-up By 11/03/2026

Inspector Observations:
Repeat Violation: Potentially hazardous foods were found cooling in covered 1/3 hotel pans in the walk in cooler. Pans were stacked up to 4 hotel pans high and side by side. Al pastor meat measured between 50-51F at 4:30 pm. Per cook, they started cooling items at 11 am. Beef tongue was measured between 70-80F at 4:30 pm, per cook, they began cooling at 8 am. Asada was measured at 50-70F and had began cooling at 8 am.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Carne asada and beef tongue were discarded. Al pastor was reheated to restart the cooling process.

Discussed with PIC about their cooling process. Per PIC, they are to let foods cool on large sheet trays in a speed rack for about 30 minutes, then move to ice baths for 30 minutes, and move to the walk in cooler. Per PIC, items are to be 41F or less before placing into the walk in cooler.

Educated PIC that 1 hour total is not sufficient time to cool items. Provided cooling logs. Facility to fill out and provide cooling logs to verify proper cooling parameters are met. Facility to use ice baths to cool down foods. Facility's walk in cooler cannot accommodate the volume of food cooling.

The following items were cooling in the walk in cooler:

**** 22x 1/3 hotel pans of carne asada***
**** 8x 1/3 hotel pans of al pastor***

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**** 3x 1/3 hotel pans of beef tongue***

**** various amounts of pico de gallo cooling from ambient***

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:
Chlorine solution at the three compartment sink measured at 0 PPM of chlorine while actively washing dishes. Per dishwashing staff, they prepared the solution about 3 hours prior. Staff remade the solution and it measured at 50 ppm.

Follow-up By 11/03/2026

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] The chlorine solution was adjusted to 100 ppm and dishes were sanitized.

Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:
Repeat Violation: Facility has built the outdoor shed area to be fully finished without submitting plans for plan check approval. Facility is storing beverages, produce, and salsa cups in a cooler.

Follow-up By 11/27/2026

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans to this department within 1 month.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Notes:

- A complaint investigation was done in conjunction with this limited inspection.

- 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 $290.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and $664 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 **11/10/2026**.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: Felix Palacios
Owner

Signed On: October 27, 2026