

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 FA0211096 - LATINAS AMERICAN FLAVORS FACTORY		Site Address 889 S ALMADEN AV, SAN JOSE, CA 95110		Inspection Date 04/28/2026		Placard Color & Score GREEN 88		
Program PR0302425 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MORONI TERRAZAS NAVARRE		Inspection Time 13:05 - 14:45			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By MAGALY NAZARENO				FSC

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						
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	X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		
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		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		
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		

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K48	Plan review	X	
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: No paper towels available at restroom hand wash sink.

[CA] Ensure paper towels are stocked at all times.

[COS] Employee restocked paper towels.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the 2 door upright cooler, cooked whole pinto beans measured 89F. Food employee stated that beans were removed from temperature control 30 minutes prior.

[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.

[SA] Employee placed container of beans in ice bath.

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: Unapproved Griddle/2 warmer combo observed on front patio area of facility. Equipment was not in use during inspection. Signs for Tamales and Atole observed on front door. Food items are not included on current menu.

Follow-up By
04/29/2026

[CA] Remove unapproved equipment from the premises within 24 hours. Ensure no food prep/sales are taking place outside of facility. Provided an updated menu by 5/1/26.

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

**Inspector Observations: *Repeat violation
Multiple refrigeration units are lacking thermometers.**

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: Pitco fryer installed without prior plan check approval.

Follow-up By
06/11/2026

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 www.ehinfo.org to obtain plan check requirements.

Submit plans by 6/11/26.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
water	janitorial sink	156.00 Fahrenheit	
raw shell eggs	single door display cooler	41.00 Fahrenheit	IR
water	prep sink	145.00 Fahrenheit	
ambient	2 door prep cooler	35.00 Fahrenheit	
tamales	single door upright freezer 2	25.00 Fahrenheit	IR
raw shrimp	single door upright freezer	11.00 Fahrenheit	IR
diced tomatoes	2 door prep cooler - top insert	40.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	
refried beans	sliding door display cooler	39.00 Fahrenheit	
water	3 comp sink	136.00 Fahrenheit	
cooked carnitas	2 door upright cooler	41.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
whole milk	single door display cooler 2	39.00 Fahrenheit	IR
ambient	2 door upright cooler	39.00 Fahrenheit	
cooked whole pinto beans	2 door upright cooler	89.00 Fahrenheit	improper cooling
chlorine	sanitizer bucket	100.00 PPM	
ambient	sliding door display cooler	38.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted within 24 hours to verify unapproved cooking equipment has been removed from the front patio area. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$323/hr, minimum of one hour.

Note: Discussed approved cooling procedures with food employee. Provided cooling handout. Facility is currently cooling at least 3 different food items: beans, chicken, beef. Permit category will be upgraded to risk category 3 - FP11.

***At least one person in the facility shall maintain a Food Safety Manager Certificate. Provide certificate by 5/12/26.(60 days from change of ownership) Ensure food safety manager certificate and food handler certificates are available for review at all times.**

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 **5/12/2026**. 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: Magaly Nazareno
PIC
Signed On: April 28, 2026