

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 FA0207216 - MEDALLO RESTAURANT		Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126		Inspection Date 09/14/2026		Placard Color & Score YELLOW 34		
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MEDALLO RESTAURANT		Inspection Time 10:00 - 14:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JOSE				FSC Ricardo Gonzalez 1/31/2029

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						S
K05	Hands clean, properly washed; gloves used properly		X		X			
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			N
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	X			N
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	X	
K27	Food separated and protected	X	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		
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		
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	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207216 - MEDALLO RESTAURANT	Site Address 1860 THE ALAMEDA ST., SAN JOSE, CA 95126	Inspection Date 09/14/2026
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MEDALLO RESTAURANT	Inspection Time 10:00 - 14:15

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

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)

Inspector Observations: *REPEAT VIOLATION*

Observed employee cracking and handling raw eggs and then clean utensils from bin without changing gloves or washing hands.

Follow-up By
09/21/2026

[CA] Employees are required to wash their hands and/or change their gloves: before beginning work; before handling food or clean equipment/utensils/linens; as often as necessary during food preparation to remove soil and contamination; when switching from working with raw to ready-to-eat foods; after touching body parts; after coughing, sneezing, using tissue, using tobacco, eating, or drinking; after using the restroom; any time that contamination may occur.

[COS] Employee was instructed to change gloves and wash hands.

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

All available handwash sinks lacking paper towels: at cook line; between prep and 3 comp sink; both employee restrooms.

Follow-up By
09/21/2026

[CA] Handwashing facilities shall be furnished with dispensers providing liquid handwashing cleansers and single-use towels or a heated-air hand drying device.

[SA] Employee placed roll of single use towels at handwash sink near prep sink. PIC indicated that someone will be out on Tuesday to service the paper towel dispensers.

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

Inspector Observations: Beans on steam table being held at 127F. PIC indicated they were placed there 10 minutes prior.

Follow-up By
09/21/2026

[CA] Potentially hazardous foods shall be held at or below 41F or at or above 135F.

[COS] Beans were reheated back to 165F and proper holding temperatures were explained to PIC.

Standing refrigerator out of temp; measured ambient temperature at 49F. PIC indicated that PHFs inside, including eggs, deli meats, and dairy based sauces had been there since the day before.

[CA] PHF shall be stored at or below 41F

[COS] PHFs were voluntarily discarded.

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

Inspector Observations: *REPEAT VIOLATION*

Meat in refrigerator measured at 49F. PIC indicated that it was prepared the day before, was covered with plastic, and placed in the refrigerator.

Follow-up By
09/21/2026

[CA] PHFs shall be rapidly cooled from 135F to 70F in 2 hours, and from 70F to 41F or below in 4 hours. PHF may be rapidly cooled using approved methods: Placing food in shallow pans that facilitate heat transfer; separating food into smaller portions; using ice paddles or rapid cooling equipment; using ice as an ingredient. Store cooling foods in refrigeration unit with enough space around containers to facilitate adequate air flow.

OFFICIAL INSPECTION REPORT

Facility FA0207216 - MEDALLO RESTAURANT	Site Address 1860 THE ALAMEDA ST., SAN JOSE, CA 95126	Inspection Date 09/14/2026
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MEDALLO RESTAURANT	Inspection Time 10:00 - 14:15

[COS]Meat was voluntarily discarded by PIC.

Minor Violations

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

Inspector Observations: Some employees were found to not have valid food handler cards.

[CA] All food handlers at facility shall possess a valid food handler card for the duration of their employment.

Cards shall be made available upon request.

K14 - 3 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: Dishwasher inoperable at time of inspection. No active warewashing at time of inspection.

[CA]A food facility that prepares food shall not be operating if there is no method to properly clean and sanitize equipment or utensils

[COS] PIC was instructed on how to set up 3 compartment sink for warewashing.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Drain pipe from ice machine was not connected and water was draining onto the floor.

[CA] Wastewater shall be disposed of through the approved plumbing system and shall discharge into the public sewerage.

[COS] PIC reassembled the drain pipe so the water drained into the floor sink.

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

Inspector Observations: Observed 5-7 live larvae in standing water where the floor meets the wall behind prep and 3 comp sink. Numerous flies were observed around produce in dry storage.

[CA] Premises of food facility shall be maintained free from vermin and other non-disease carrying insects.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen meat being thawed in water in prep sink. Water temperature measured at 95F.

[CA] Frozen potentially hazardous food shall be thawed using one of the following methods: under refrigeration; completely submerged under cold running water (70F or below) of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

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: Eggs stored in refrigerator above ready to eat foods.

[CA] Raw animal products shall be stored below ready to eat foods to prevent cross contamination.

[COS] Eggs were moved and subsequently VC&D due to inoperable refrigerator.

Bulk foods stored in open original bags

[CA] Bulk foods shall be removed from original bags and stored in labeled sealed containers.

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

OFFICIAL INSPECTION REPORT

Facility FA0207216 - MEDALLO RESTAURANT	Site Address 1860 THE ALAMEDA ST., SAN JOSE, CA 95126	Inspection Date 09/14/2026
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MEDALLO RESTAURANT	Inspection Time 10:00 - 14:15

Inspector Observations: Ziploc bag of blue powder unlabeled on shelf. PIC indicated that it was powdered soap.

[CA] all toxic substances and chemicals shall be properly identified to prevent potential contamination or chemical adulteration of food.

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

Inspector Observations: Whole produce in dry storage area being stored on shelf less than 6" above the floor.

[CA] Foods shall be stored at least 6" off the floor to prevent harborage of vermin and facilitate cleaning.

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

Inspector Observations: Employee observed using the 3 compartment sink for food prep.

[CA] Food preparation should be done in a dedicated food prep sink to prevent cross contamination from warewashing.

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: Refrigerator being used to store eggs and meat inoperable.

[CA] Maintain all equipment in good repair.

[COS] PHFs were VC&D. PIC indicated that the inoperable unit will be replaced.

Multiple residential grade refrigerators and freezers in use.

[CA] All equipment shall be ANSI approved.

Cracked bowl observed being used to scramble raw eggs.

[CA] Keep utensils in good condition to prevent accumulation of bacteria.

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

Inspector Observations: All cooking equipment on cook line extends beyond ventilation hood. Brown staining observed on wall behind convection oven.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: No standing thermometer in sliding refrigerator to monitor ambient temperatures.

[CA] Keep a thermometer in the reach-in refrigerator where it is easily visible to monitor refrigerator temperature.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Handwash sink near prep line leaking.

[CA] Maintain all plumbing in good repair.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

OFFICIAL INSPECTION REPORT

Facility FA0207216 - MEDALLO RESTAURANT	Site Address 1860 THE ALAMEDA ST., SAN JOSE, CA 95126	Inspection Date 09/14/2026
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MEDALLO RESTAURANT	Inspection Time 10:00 - 14:15

Inspector Observations: *Dumpster used by facility has large accumulation of refuse around the exterior and the lid is propped open.*

[CA] *Keep dumpsters closed and the surrounding area free of waste and refuse to prevent attraction 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: *Holes and gaps seen in floors, walls, and ceilings in food prep areas throughout facility.*

[CA] *All walls, floors, and ceilings within facility shall be in good repair and constructed of smooth, durable, and nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Thawing meat	prep sink	94.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Refried beans	hot holding	127.00 Fahrenheit	Reheated to 165F
Raw pooled eggs	prep line	74.00 Fahrenheit	PIC indicated diligent prep.
Ambient	sliding refrigerator	49.00 Fahrenheit	All PHFs VC&D
Hot water	employee restroom handwash sink	100.00 Fahrenheit	
Tomato salsa	prep line	69.00 Fahrenheit	PIC indicated diligent prep
Ambient	standing refrigerator	41.00 Fahrenheit	
Cooked chicken	sliding refrigerator	46.00 Fahrenheit	VC&D
Hot water	prep line handwash sink	100.00 Fahrenheit	
Raw shelled eggs	prep line	65.00 Fahrenheit	PIC indicated diligent prep

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

**** Facility to submit plans for installation of new oven or new equipment. For generals inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplanchek@deh.sccgov.org or call at 408-918-3400 (Monday - Friday, 7:30 AM to 4:30 PM). More information can be found on the DEH website: ehinfo.org.***

**** Exhaust food is conditionally approved. Current exhaust hood does not appear to function properly or sufficiently cover ventilation for large cooking equipment. If any future issues arise with the existing exhaust food, facility will be required to update the exhaust hood.***

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson.

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 **9/28/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0207216 - MEDALLO RESTAURANT	Site Address 1860 THE ALAMEDA ST., SAN JOSE, CA 95126	Inspection Date 09/14/2026
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MEDALLO RESTAURANT	Inspection Time 10:00 - 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



Received By: ernesto torres

Signed On: September 14, 2026