

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 FA0211223 - CASA CARMELA KITCHEN		Site Address 955 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 09/17/2026		Placard Color & Score YELLOW 60		
Program PR0305432 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MYB CORPORATION		Inspection Time 10:00 - 12:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By BERTHA				FSC Miguel Cabrera 02/28/2027

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X		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	X			
K14	Food contact surfaces clean, sanitized	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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	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		

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

Comments and Observations

Major Violations

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

Inspector Observations: *Lack of single-use paper towels located at the only handwash sink in the kitchen.*
[CA] *Handwash facilities shall be able to provide single-use paper towels for employees to properly wash their hands.*
[COS] *Employee placed paper towels by the handwash sink.*

Follow-up By 09/22/2026

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

Inspector Observations: *Refried bean measured at 60F in the kitchen and per employee was left out since 6am today.*
[CA] *Potentially hazardous foods when not in use shall either be cold holding at or below 41F; or at or above 135F.*
[COS] *Employee voluntarily discarded the food into the trash.*

Follow-up By 09/22/2026

Minor violation:

Inside the walk-in cooler, raw beef and cooked rice were measured at 44-45F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: *Cooked salsa that was cooling overnight was measured at 54F. Per employee, the salsa was left on ice overnight in the kitchen.*
[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] *Food was voluntary discarded by employee into the sink.*

Follow-up By 09/22/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee observed using their cellphone and returned to the prep line without washing their hands. Other employees were also observed putting on disposable gloves to handle food without washing their hands.*
[CA] *Employees shall properly wash their hands after changing task and prior to putting on gloves to handle food.*
[COS] *Employee was stopped and asked to properly wash their hands.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed canned mushroom sauce with major dent on dry storage shelf. [CA] Canned foods with dents along the rim or seam shall be removed from use.*
[COS] *Employee discarded the canned food.*

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

Inspector Observations: *Chlorine sanitizer bucket measured at 50ppm for wiping cloths.*
[CA] *Chlorine sanitizer bucket must reach a sanitizer level of 100ppm.*

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

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Inspector Observations: *Gasket for door on food prep unit is in disrepair.*
[CA] *Repair gasket to ensure proper cooling temperature in prep line cooler.*

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

Inspector Observations: *A probe thermometer was not available.*
[CA] *An accurate easily readable metal probe thermometer shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

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

Inspector Observations: *Lids for outdoor refuse disposal bin were left open.*
[CA] *Keep refuse disposal bin closed and cleaned to prevent attracting vermin.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed parts of the floor tiles broken.*
[CA] *Replace floor tiles to maintain floors in food prep areas to be smooth, nonabsorbent, easily cleanable, and durable tiles.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Refried beans	Prep table	60.00 Fahrenheit	
Tripe	Walk-in cooler	41.00 Fahrenheit	
Raw shrimp	Cold holding prep line	41.00 Fahrenheit	
Cooked rice	Walk-in cooler	45.00 Fahrenheit	
Cooked chicken	Cold holding prep line	37.00 Fahrenheit	
Refried beans	Steam table	162.00 Fahrenheit	
Cut tomato	Cold holding prep line	36.00 Fahrenheit	
Red salsa	Prep table	54.00 Fahrenheit	
Red salsa	Cold holding prep line	35.00 Fahrenheit	
Chlorine sanitizer bucket	Prep line table	50.00 PPM	
Warm water	Restroom handsink	100.00 Fahrenheit	
Hot water	3 comp sink	120.00 Fahrenheit	
Raw beef	Walk-in cooler	44.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Bierria	Stove top burner	165.00 Fahrenheit	
Cooked rice	Stove top burner	160.00 Fahrenheit	

Overall Comments:

Discussed approved equipment for use inside of a commercial kitchen. All food equipment shall be NSF approved or UL sanitation approved

Joint inspection with Colin Chu.

Written report by Colin Chu.

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 **10/1/2026**. 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: Bertha
Manager
Signed On: September 17, 2026