

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 FA0230119 - METRO BALDERAS #3		Site Address 814 S BASCOM AV, SAN JOSE, CA 95128		Inspection Date 05/26/2026		Placard Color & Score GREEN 80		
Program PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SC CORTEZ INC		Inspection Time 15:30 - 16:45			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By SALMA				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						
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						
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				
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	X	
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		
K49	Permits available		
K58	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: PHFs measured at improper holding temperatures

Major: held next to stove top <2h: cooked onions (99F), cooked peppers (110F)

held in prep refrigerator <2h : prepackaged containers of red and green salsa (53F-55F)

Minor: held in prep refrigerator at cookline <4h between 44F- 46F: cheese, cactus, chicken, shrimp, ham, hot dogs.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFS will be discarded within 4 hours of removal from temperature control.

Minor Violations

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

Inspector Observations: Manger Food Safety Certificate not available upon request.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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: Chlorine at the 3-comp sink measured at 50 ppm during active warewashing.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS]

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: In prep refrigerator at cookline : raw eggs stored directly above ready to eat food.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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: MEasured ambient temperature inside prep refrigerator (cookline) at 44F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Refrigeration units at cookline and at front lack thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
cooked onions	next to stove top	110.00 Fahrenheit	
peppers	next to stove top	99.00 Fahrenheit	
hot dogs	walk in	39.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
ham	prep refrigerator	45.00 Fahrenheit	
salsa	prep refrigerator (front)	55.00 Fahrenheit	
raw shrimp	prep refrigerator	46.00 Fahrenheit	
cactus	prep refrigerator	44.00 Fahrenheit	
asada	walk in	40.00 Fahrenheit	
burger patties	walk in freezer	14.00 Fahrenheit	
chicken	walk in	38.00 Fahrenheit	
chlorine	3-comp sink	50.00 PPM	cos to 100ppm
pork	cooling rack	129.00 Fahrenheit	
sliced cheese	prep refrigerator	46.00 Fahrenheit	
cooked chicken	prep refrigerator	45.00 Fahrenheit	
beans, rice	hot holding unit	149.00 Fahrenheit	
beans	walk in	39.00 Fahrenheit	
salsa	walk in	38.00 Fahrenheit	
water	Food prep sink	120.00 Fahrenheit	

Overall Comments:

Spoke on the phone with the manager Lilliana regarding the MFFs METRO BALDERAS TAQUERIA TRUCK 4 76440M2 and PIZZETTA 80968B2

According to her both MFFS report to this location as their commissary for overnight parking, potable water, garbage disposal, warehousing and food prep and storage.

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 **6/9/2026**. 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: Salma Cortez
PIC
Signed On: May 26, 2026