

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 FA0207160 - HACIENDA PARRILLA BAR		Site Address 1820 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 08/11/2026
Program PR0305310 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MLSJ, INC.	Inspection Time 10:20 - 10:55
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By DAYAN	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Major violation-

Observed several dead cockroaches and 3 live cockroaches. [CA] Take effective measures to eliminate roaches from the facility and clean and sanitize. Cover all holes in the walls and ceiling to help keep them out. Facility must close due to cockroach infestation. Completer required tasks before calling for a reinspection. Do not reopen until permission from this department is given.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
shrimp	prep unit	38.00 Fahrenheit	
meat	walk in	37.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

- 1. Observed Vermin: Documented in the following areas: A live cockroach was observed on the floor next to the front counter and on the wall near the storage room. Also a live cockroach on the ceiling in the kitchen. A dead cockroach was stuck in the chest freezer door. A dead cockroach observed in the bussing container. A dead cockroach in the floor sink and on the floor right when you enter the facility. In the food storage room 3 dead cockroaches were observed. On the floor in front of the walk in 2 dead cockroaches were observed**
- 2. Photographs: Taken for documentation purposes. Yes**
- 3. Supervisor Notified: Elizabeth Todin**
- 4. Notification: The person in charge during inspection, (spoke with Manuel Andrade's wife, Lady Lizcano on the phone) has been informed that the facility must close immediately.**

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

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CLOSURE / PERMIT SUSPENSION NOTICE

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 8/25/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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

Da'an P

Received By:

Signed On: August 11, 2026