

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 - THE NEW LOS MANGOS BAR AND GRILL		Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126		Inspection Date 10/23/2025	
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TERRI LYNN WEEMAN		Inspection Time 11:15 - 13:15
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ERNESTO	FSC Ricardo Gonzalez 01/31/2029		

Placard Color & Score

YELLOW

58

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

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		X
K39 Thermometers provided, accurate		
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	Inspection Date 10/23/2025
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TERRI LYNN WEEMAN	Inspection Time 11:15 - 13:15
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

Follow-up By
10/28/2025

Employee observed cracking raw shell eggs with gloved hands, cooked the eggs on the stove, then proceeded to handle the food contact side of the plate with the intention of placing the cooked eggs on it for consumer service.

Employees shall change their gloves and wash their hands in the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled EQUIPMENT or UTENSILS.*
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.*
- (9) Before initially donning gloves for working with FOOD.*
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] This division intervened, and instructed the employee to change gloves and properly wash hands. Plate was taken to the dishwashing area to be cleaned.

Minor violation:

Multiple employees observed handling raw shell eggs and/or bowls of pooled eggs, then proceeded to handle various pieces of equipment, containers of food, and surfaces throughout the kitchen area.

[CA] Employees shall change their gloves and properly wash their hands as listed in the scenarios above.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Fly observed inside of a bowl of flour that was maintained inside of a bag of opened flour in the dry storage room. Bowl is used as a scoop for the flour. Multiple other flies observed perched on the inside of the bag of flour but not in direct contact with the flour.

Follow-up By
10/28/2025

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Bowl of flour VC&D into the trash. See VC&D report. Bowl taken to the dishwasher to be properly cleaned.

K14 - 8 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:
REPEAT VIOLATION

Follow-up By
10/28/2025

OFFICIAL INSPECTION REPORT

Facility FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	Inspection Date 10/23/2025
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TERRI LYNN WEEMAN	Inspection Time 11:15 - 13:15

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Dishwasher technician arrived on site and fixed the mechanical dishwasher. Mechanical dishwasher chlorine sanitizer concentration measured 50 ppm after correction.

Minor violation:

Multiple flies observed perched on the inside of an opened bag of flour in the dry storage room.

Fly observed crawling on the lip of a wet, recently washed food-storage container in the dry storage room.

[CA] Food contact surfaces shall be maintained free of pests. Once bags of food have been opened, store food in rigid containers with tight fitting lids to prevent contamination. Work with pest control company to eradicate fly presence within the facility.

[COS] Flies removed. Bag of flour closed.

Minor Violations

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

Inspector Observations:

REPEAT VIOLATION

Back handwash sink observed to be partially obstructed with 10+ boxes of oil stacked directly in front.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations:

Whole chicken measured 110F while maintained in a covered plastic container on the counter next to cook-line. Per the cook, it had been steamed 45 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.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Chicken uncovered and placed into the upright cooler to rapidly cool down.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water in the mop sink measured 97F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

OFFICIAL INSPECTION REPORT

Facility FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	Inspection Date 10/23/2025
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TERRI LYNN WEEMAN	Inspection Time 11:15 - 13:15

Inspector Observations:

10+ small flies observed throughout the kitchen/storage areas.

[CA] Work with pest control company to eradicate presence of flies within facility to prevent contamination of food/food contact surfaces.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient of the two-door prep cooler at the front cook-line measured 47F. Ambient of the one-door upright cooler at the back kitchen area measured 50F. No PHF's stored inside units at time of inspection.

Note: Operator suggested replacing the non-functional unit. This division informed him that if it is a like-for-like replacement (same make/model), then approval is not required. However, replacement of the units with a different make/model will require approval beforehand.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41F or below.

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 (two 6-burner stoves, two fryers, convection oven, single-burner stove, etc.) under the type-one ventilation hood at the cook-line extends past the ventilation hood overhang.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Discontinue the use of the convection oven. Submit plans for installation of new oven.

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

Inspector Observations:

Floor tiles in the food preparation area are missing cove-basing. Observed cracks in the walls/floors throughout the food preparation area. Observed wooden walls covered with brick laminate overlay throughout areas of open food storage.

[CA] Walls/floors/ceilings shall be of an approved material, and shall be maintained in good repair. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	Inspection Date 10/23/2025
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TERRI LYNN WEEMAN	Inspection Time 11:15 - 13:15

Measured Observations

Item	Location	Measurement	Comments
soup ambient	stovetop two-door under-counter cooler - back kitchen	164.00 Fahrenheit 41.00 Fahrenheit	no PHF, only raw vegetables
hot water chicken	three compartment sink / prep sink two door upright cooler - back kitchen	120.00 Fahrenheit 40.00 Fahrenheit	
raw shell eggs	two door upright cooler - back kitchen	39.00 Fahrenheit	
refried beans	stovetop	145.00 Fahrenheit	
sausage	two door upright cooler - back kitchen	41.00 Fahrenheit	
beef	freezer chest - back kitchen	4.00 Fahrenheit	
rice	stovetop	156.00 Fahrenheit	
milk	one-door glass upright cooler - back kitchen	39.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	measured 50 ppm after correction
fries	freezer chest - dry storage room	3.00 Fahrenheit	
warm water	hand sink 1/2/ bathroom hand sinks	100.00 Fahrenheit	
sausage	freezer chest - cook-line	8.00 Fahrenheit	
yogurt	one-door glass upright cooler - back kitchen	40.00 Fahrenheit	
fries	freezer chest- side area	4.00 Fahrenheit	
ambient	prep cooler - cook-line	47.00 Fahrenheit	no PHF
ambient	upright one-door metal cooler - back kitchen	50.00 Fahrenheit	no PHF

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MEDALLO RESTAURANT

NEW OWNER: MEDALLO RESTAURANT

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2,153.75 (permit fee plus penalty fee for late facility evaluation/change of ownership application) will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2025 - 10/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

** Structural Review inspection conducted on 10/23/2025.*

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

** Exhaust hood 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 hood, facility will be required to update the exhaust hood.*

** Two or more major violations were cited during the routine inspection. A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.*

OFFICIAL INSPECTION REPORT

Facility FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	Inspection Date 10/23/2025
Program PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TERRI LYNN WEEMAN	Inspection Time 11:15 - 13:15

*** Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.**

*** The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.**

Joint inspection with Kathy Vo.

Report written by Maverick.

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 **11/6/2025**. 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: Ernesto Torres
Owner

Signed On: October 23, 2025