

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 FA0252247 - MUNCHIEZ		Site Address 5566 MONTEREY RD, SAN JOSE, CA 95138	Inspection Date 09/15/2026
Program PR0367108 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JIMENEZ, LUIS	Inspection Time 12:30 - 13:15
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By ANA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/10/2026

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

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/10/2026

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

Compliance of this violation has been verified on: 09/15/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Whipped cream	Under counter reach in fridge	30.00 Fahrenheit	

Overall Comments:

Per PIC, they maintain the whipped cream on ice if is placed in the cold holding inserts, they found that it is not being maintained being just in the cold holding insert. When it is not in use, it is kept in the under counter preparation fridge.

PIC stated that she reached out to the self serve ice cream vendor and they will provide ingredient lists for the ice creams available for self serve purchase.

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 **9/29/2026**. 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

U'n 2

Received By: Ana Jimenez
Owner
Signed On: September 15, 2026