

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 FA0205979 - LA VICTORIA #2	Site Address 131 W SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 08/26/2026
Program PR0304657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BARRITA CORPORATION	Inspection Time 15:10 - 16:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By BYANKA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/19/2026

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

Compliance of this violation has been verified on: 08/26/2026

Cited On: 08/19/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 08/26/2026. See details below.

Cited On: 08/26/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

1. Prep station (salsa, cheese, cut tomatoes) were not being time marked.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Items were in proper holding temperature. Reminded cook that the timer shall be started when removed from temperature control and placed on time control.

2. Breakfast items subject to TPHC were found cooling in the walk in cooler.

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

[COS] Cook was reminded of TPHC requirements to discard food items after 4 hours. Items were discarded.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Walk in Cooler	34.00 Fahrenheit	
Cheese	Ice Bath	41.00 Fahrenheit	TPHC
Eggs	Walk in Cooler	76.00 Fahrenheit	TPHC
Tongue	Walk in Cooler	37.00 Fahrenheit	
Salsa	Ice Bath	42.00 Fahrenheit	TPHC
Carnitas	Walk in Cooler	38.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection.

Observations:

K07: Hot and Cold Holding Temperatures

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- Ambient temperature of the walk in cooler was measured at 34F.

- PHFs in the walk in cooler were measrued between 37-39F.

- Breakfast items subject to TPHC were found cooling in the walk in cooler. Cook was reminded of TPHC requirements to discard food items after 4 hours.

- Salsa was being properly time marked.

- Prep station (salsa, cheese, cut tomatoes) were not being time marked. Items were in proper holding temperature. Reminded cook that the timer shall be started when removed from temperature control and placed on time control.

Provide further education on TPHC procedures.

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 **9/9/2026**. 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: Byanka
Manager

Signed On: August 26, 2026