

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 FA0201560 - FIESTA VALLARTA		Site Address 301 STATE ST, LOS ALTOS, CA 94022		Inspection Date 04/09/2024	
Program PR0302705 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name A & D RESTAURANT GROUP		Inspection Time 13:50 - 15:35
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By ERNESTO ORELLANA	FSC Felipe Reyes 4/17/2028		

Placard Color & Score
GREEN
83

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						N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. In the food preparation and cook line area, there was a bucket in the basin of the hand washing sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC removed the bucket from the basin.

2. In the bar area, at the hand washing sink, there was no single use paper towels available. Per PIC the bartender uses a rag to dry their hands.

NOTE: There was no one working the bar area.

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

[SA] PIC placed a roll of paper towels for use.

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

Inspector Observations:

Pico de Gallo in a large plastic container with a lid was measured at 56-57 at around 2:15 PM in a single door refrigeration unit . Per PIC they were made around 10 AM.

[CA] Cool foods using approved containers which facilitate heat transfer, such as metal and using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Drainage hose for soda spray nozzle holder leads directly into container of consumable ice.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

1. Open bulk foods (beans, flour, spices) are not stored in containers with lids.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

2. Facility is storing food and food related items in a room inside the facility without approved finishing materials.

3. Facility is storing chips in white NSF containers in the outdoor dining patio.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations:

1. Scooper to ice bin in the bar was in direct contact with ice.

[CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

2. Facility is reusing single use food containers to store drink mixes for the bar.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

A wet cloth was found stored near the prep sink adjacent to the under counter cooler.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

A pass through window leading from the outdoor dining patio to the ware wash area in the back of house was left open.

[CA] The drive thru or passthrough window shall be provided with a solid or screened window, equipped with a self-closing device.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Rice	Steam Table	140.00 Fahrenheit	
Tamales	Single Door Freezer	20.00 Fahrenheit	
Cheese	Prep Cooler	40.00 Fahrenheit	
Pico de Gallo	Single Door Cooler	56.00 Fahrenheit	Cooling
Chlorine Sanitizer	Ware Wash Machine	100.00 PPM	
Pico de Gallo	Prep Cooler	40.00 Fahrenheit	
Water	Hand Washing Sinks - All	120.00 Fahrenheit	
Water	Three Compartment Sink	138.00 Fahrenheit	
Chlorine Sanitizer	Sanitizer Bucket	100.00 PPM	
Refried Beans	Steam Table	139.00 Fahrenheit	
Guacamole	Single Door Cooler	40.00 Fahrenheit	
Beef	Steam Table	155.00 Fahrenheit	
Tamales	Single Door Cooler	39.00 Fahrenheit	
Salmon	Single Door Freezer	10.00 Fahrenheit	
Chili Verde	Counter	191.00 Fahrenheit	Cooling
Milk	Single Door Cooler	40.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	39.00 Fahrenheit	

Overall Comments:

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 **4/23/2024**. 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.

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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 Orellana
Assistant Manager

Signed On: April 09, 2024