

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 FA0207582 - MAMA LUPITA'S		Site Address 2095 N CAPITOL AV D, SAN JOSE, CA 95132	Inspection Date 08/05/2025
Program PR0305160 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KG & DL INC	Inspection Time 10:45 - 11:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By RICARDO ZEPEDAS	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/30/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/05/2025

Cited On: 07/30/2025

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

Compliance of this violation has been verified on: 08/05/2025

Minor Violations

Cited On: 08/05/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

Follow-up By
08/05/2025

Cited On: 08/05/2025

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

Inspector Observations: The ice scoop for the ice machine was stored on an unclean surface.

[CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.

Follow-up By
08/05/2025

Cited On: 08/05/2025

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

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
08/05/2025

Cited On: 08/05/2025

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: There is no wet mop hanger installed by the janitorial sink.

[CA] Install a mop hanger immediately.

Follow-up By
08/05/2025

There are some holes, cracks, and crevices on the wall above the warewash and handwash stations.

[CA] To prevent vermin hiding and breeding, please seal the cracks, crevices, and holes on the wall immediately.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Preparation fridge	38.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Beef	Steam table	158.00 Fahrenheit	

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Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 07/30/2025. The facility was issued a conditional pass due to washing of utensils without sanitizer and for the lack of supplies on some of the handwash stations. During today's follow-up inspection, both violations are found to be addressed. Therefore, the facility is issued a pass green placard.

However, the above minor violations must be corrected immediately.

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 **8/19/2025**. 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: Ricardo Zepedas
Manager
Signed On: August 05, 2025