

**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**

<b>Facility</b> FA0210854 - EL MAZATLECO		<b>Site Address</b> 782 N 13TH ST, SAN JOSE, CA 95112		<b>Inspection Date</b> 01/26/2026	
<b>Program</b> PR0303836 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> JUAN FRANCISCO QUINTER		<b>Inspection Time</b> 10:50 - 13:00
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> NATIALIA	<b>FSC LIZETH MORENO</b> 4/24/2024		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>76</b>

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		
K06 Adequate handwash facilities supplied, accessible		X		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		
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				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				N
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	X	
K27 Food separated and protected	X	
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations: The soap dispenser in the restroom was empty.**

**[CA] Keep soap dispenser stocked at all times.**

**[COS] Employee restocked soap.**

**Minor violation: At the kitchen handsink: observed clean knives/spoons stored on a magnetic holder under/adjacent to the paper towel dispenser, making it difficult to acquire paper towels without contaminating the clean equipment.**

**[CA] Store clean equipment away from the handsink dispensers to prevent contamination.**

### Minor Violations

K14 - 3 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: Observed brown mold-like substance on the metal baffle inside the ice machine.**

**[CA] Keep the ice machine clean.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: Facility serves undercooked animal products (undercooked eggs, ceviche) but no consumer advisory was available on the menu.**

**[CA] If a menu offers undercooked animal product, a consumer advisory must be provided on the menu. The consumer advisory consists of BOTH:**

- 1) "Disclosure": Clearly indicate WHICH menu items contain undercooked animal products. AND
- 2) "Reminder": The following statement in writing on the menu: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Observed meats thawing at ambient room temperature in the kitchen. Operator stated the items had been thawing for 1 hour.**

**[CA] Frozen potentially hazardous food shall be thawed using one of the following methods:**

- 1) Under refrigeration
- 2) Completely submerged under cold running water of sufficient velocity to flush loose particles
- 3) In a microwave oven
- 4) During the cooking process

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Inside the upright refrigerator: observed raw meats stored on a shelf directly above uncovered vegetables.**

**[CA] Store raw animal products below/away from ready-to-eat foods to reduce risk of contamination.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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**Inspector Observations:** *At the kitchen handsink: observed drain pipe extended into the floor sink.*

**[CA]** *Provide a minimum 1 inch air gap between the drain pipe and the top rim of the floor sink.*

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:** *Observed open doorway between the kitchen and the outdoors.*

**[CA]** *Kitchen/food prep areas shall not be exposed to outside areas. Install a door etc. as needed.*

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:** *Facility has not obtained written approval for the unapproved dishwashing machine in the kitchen, which was originally cited in 2023.*

**[CA]** *Contact Plan Check at (408) 918-3400 or [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) to follow up on next steps for approval of dishwasher.*

**Inspector provided hard copy of Plan Check letter from 7/20/2023 for SR087841 today.**

**Dishwasher was impounded. See notes below.**

## Performance-Based Inspection Questions

Needs Improvement - Consumer advisory for raw or undercooked foods.

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
RAW GROUND BEEF	REFRIGERATOR DRAWER	41.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOMS, BAR, AND KITCHEN	100.00 Fahrenheit	
CHEESE	PREP INSERT	41.00 Fahrenheit	
COOKED BEEF (JUST COOKED)	COOKING AREA	190.00 Fahrenheit	
RICE	RICE COOKERS	180.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINKS (BAR AND KITCHEN)	120.00 Fahrenheit	
SCALLOP	PREP INSERT	39.00 Fahrenheit	
SHRIMP	PREP INSERT	39.00 Fahrenheit	
FINAL RINSE	DISHWASHER	123.00 Fahrenheit	DISHWASHER WAS RUN 3 TIMES
RED SAUCE	HOT HOLDING	150.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	
PICO DE GALLO	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	

## Overall Comments:

**Facility has an open Service Request SR0873841 for the unapproved dishwasher machine in the kitchen, which was originally cited in 2023. Emails were sent to the owner on and prior to 12/17/25 stating that Plan Check was to be contacted for next steps on approval of the dishwasher, and that failure to contact Plan Check by 12/18/25 might result in enforcement action.**

**No response was received by district inspector or Plan Check regarding the dishwasher after the 12/17/25 email was sent to the owner. The dishwasher was impounded. Consulted supervisor A. Sircar. See IMPOUND form. FACILITY IS NOT PERMITTED TO USE OR REMOVE THE DISHWASHING MACHINE UNTIL THE IMPOUND HAS BEEN RELEASED BY THIS AGENCY.**

**Note: per PIC on site, dishwasher is a high-temp type. Dishwasher was run 3 times and the final rinse measured 123F and chlorine measured 0ppm. A method of measuring the final rinse temperature was not available upon request.**

**Note: Facility did follow-up on SR0869586 for the bar area, which has been approved and finalized by Plan Check.**

**Provided warewashing sticker. Discussed warewashing procedures for both manual and machine warewashing.**

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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 **2/9/2026**. 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



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**Received By:** Leslie Reyes  
Cook

**Signed On:** January 26, 2026