

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 FA0209201 - MI RANCHO SUPERMARKET		Site Address 3840 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 05/27/2026		Placard Color & Score GREEN 89		
Program PR0301680 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name MI RANCHO SUPERMARKET		Inspection Time 13:15 - 15:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By RAMIRO URDIANO				FSC RAMIRO URDIANO 5-23-29

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			S
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		
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	X			
K23	No rodents, insects, birds, or animals							

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		
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		
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: MISSING SOAP AT THE HAND WASH SINK BEHIND THE TORTILLA ROOM. MISSING PAPER TOWELS AT THE HAND WASH SINK IN THE TORTILLA ROOM. [CA] PROVIDE PAPER TOWELS AND SOAP AT ALL TIMES. COS

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: FOUND A MILK/CREAMER CARAFE WITHOUT A DATE AND TIME MARKINGS SHOWING TIME AS A PUBLIC HEALTH CONTROL. [CA] PROVIDE THE DATE AND TIME WHEN THE CREAMER/MILK PEARLS HAS BEEN TAKEN OUT OF TEMPERATURE CONTROL AND PLACED AT ROOM TEMPERATURE FOR UP TO 4 HOURS. NOTE THE MILK TEMP WAS AT 40F. THE OPERATOR HAS FILLED OUT A TPHC FORM TO BE ABLE TO USE TIME AS A PUBLIC HEALTH CONTROL FOR THE CREAMER FOR UP TO 4 HRS AND AFTER THE 4 HRS HAVE PASSED, THE PRODUCT WILL BE DISCARDED.

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

Inspector Observations: FOUND A PUDDLE OF WATER ON THE FLOOR IN THE MEAT DEPARTMENT AND IN THE BACK OF THE WAREHOUSE. [CA] REMOVE THE PUDDLES. COS

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: FOUND THE MOP INSIDE THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
MILK/CREAMER IN THE CARAFE	ON THE COUNTER	40.00 Fahrenheit	
PORK	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
HAM	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	34.00 Fahrenheit	
MEAT	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	31.00 Fahrenheit	
YOGURT	DISPLAY REFRIGERATOR	28.00 Fahrenheit	
CHICKEN	DISPLAY REFRIGERATOR	31.00 Fahrenheit	
CHEESE	WALK IN COOLER	34.00 Fahrenheit	
MEAT	MEAT WALK IN COOLER	34.00 Fahrenheit	
EMPANADA	REACH IN FREEZER	-5.00 Fahrenheit	
CHICKEN	MEAT WALK IN FREEZER	2.00 Fahrenheit	
PORK	MEAT WALK IN COOLER	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	31.00 Fahrenheit	
FISH	DISPLAY REFRIGERATOR	31.00 Fahrenheit	

Overall Comments:

CONTINUE WORKING ON REPAIRING THE AIR CURTAIN AT THE LOADING GATE.

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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 **6/10/2026**. 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: RAMIRO URDIANO
MANAGER
Signed On: May 27, 2026