

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 FA0206288 - LUNA MEXICAN RESTAURANT		Site Address 1495 THE ALAMEDA AV, SAN JOSE, CA 95126		Inspection Date 09/23/2026		Placard Color & Score YELLOW 76		
Program PR0300012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 12:00 - 13:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC Pablo Juarez 09/04/2030

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				S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		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						S
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		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		
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		X
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		
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

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

Inspector Observations: 1) Measured multiple sauce bottles (sour cream and salsas) from 48-56F. Per PIC, sauces were relocated from refrigeration unit less than 30 minutes prior to temperature measurement. Observed sauces are stored on top of the preparation unit inserts, or in ice bath while not fully submerged into ice. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] All sauce bottles were relocated back into under counter cooler or fully submerged into ice bath.

Follow-up By 09/30/2026

2) Measured cooked rice stored in deep, metal container from 98F at the sides and 118F in the center. Per employee, rice was prepared less than 2 hours prior to temperature measurement, then stored at ambient temperature on preparation counter prior to storage in warmer due to lack of space. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] Specialist directed employee to immediately reheat the rice up to 165F prior to hot holding in the warmer.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility is conducting on-site reduced oxygen packaging (ROP) without an approved hazard analysis critical control point plan (HACCP) or standard operating procedure (SOP) submitted to this Department. Facility is utilizing a vacuum sealer (VacMaster) on-site for chicken stock and chicken tinga. Per PIC, foods are cooked hot, sealed into bag, and cooled down inside the bag. The bag is held inside the walk-in cooler, then the food is removed from the bag to be reheated for service. All vacuum sealed foods were cooked 2 hours prior to temperature measurement and placed into ice bath for rapid cooling, or have been stored in the walk-in cooler since yesterday. [CA] Immediately discontinue the use of ROP for food preparation. A food facility that packages Potentially Hazardous Food using a ROP method must operate under a HACCP plan which has been approved by the California Department of Public Health. [COS] All vacuum sealed foods were opened and removed from the bag at the time of inspection. Food facility must acquire a HACCP plan with the California Department of Public Health or submit SOP prior to continuing ROP on-site.

Follow-up By 09/30/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employees removing soiled gloves and donning new gloves without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

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

Inspector Observations: In the warewashing area, observed accumulation of dirty dishes in front of the handwash station. The handwash station is partially blocked. Nearby handwash stations are available for use. [CA] Handwash station shall be fully stocked and accessible at all times.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed the use of countertop deep fryer without mechanical ventilation or prior approval from this department. [CA] Discontinue the use of unapproved equipment. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors, or submit plans to obtain mechanical ventilation exemption from this Department.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink (bar)	120.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
pooled eggs	ice bath	41.00 Fahrenheit	
cooked chicken (vacuum sealed)	ice bath	38.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher (bar)	50.00 PPM	
raw fish	drawer cooler under grill	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked rice	warmer	138.00 Fahrenheit	
cooked chicken	cook line	178.00 Fahrenheit	Final cooking temperature.
cooked chicken (vacuum sealed)	walk-in cooler	41.00 Fahrenheit	
water	handwash sink (restrooms)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
salsas	countertop warmer	154.00 Fahrenheit	
carne asada	stove top	156.00 Fahrenheit	
cooked potatoes	walk-in cooler	41.00 Fahrenheit	
cut melon	2-door preparation unit	41.00 Fahrenheit	
cooked chicken	steam table	155.00 Fahrenheit	
green salsa	on top of ice bath	56.00 Fahrenheit	
sour cream	on top of preparation inserts	54.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
rice	steam table	139.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0160918.

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

Facility is conducting on-site reduced oxygen packaging (ROP) without an approved hazard analysis critical control point plan (HACCP) or standard operating procedure (SOP) submitted to this Department. Facility must acquire a HACCP plan with the California Department of Public Health or submit SOP prior to continuing ROP on-site.

A food facility is not required to have a HACCP plan if food facility uses ROP method which complies with the following standards :

- (1) The food is labeled with the production time and date.*
- (2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.*
- (3) The food is removed from its package in the food facility within 48 hours after packaging.*

Facility is required to submit an SOP to this department if facility elects to follow these 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 10/7/2026. 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.

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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

Pedro R

Received By: Pedro Rodriguez
General Manager

Signed On: September 23, 2026