

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 FA0274882 - CORAZON	Site Address 1255 S MARY AV, SUNNYVALE, CA 94087	Inspection Date 05/22/2025
Program PR0415490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CARLOS G CORLAY	Inspection Time 14:15 - 15:30
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By CARLOS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 05/22/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Salsa and cheese held inside Prep refrigerator measured at 44F.

[CA] Cold Potentially hazardous foods shall be held at or below 41F.

Cited On: 05/22/2025

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

Inspector Observations: Observed Potentially Hazardous Foods (PHFs) (Cooked steak, cooked chicken, Cooked vegetables, cooked shrimp) being cooled in covered plastic containers. PHFs temperatures were still within the cooling time frame.

[CA] All PHFs food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

[COS] Employees were directed by owner to transfer PHFs being cooled to large metal containers and stored in the top shelf of the walk in.

Measured Observations

Item	Location	Measurement	Comments
Cooked Vegetables	Prep refrigerator	50.00 Fahrenheit	
Rice	Cooling on counter	60.00 Fahrenheit	
Cooked shrimp	Prep refrigerator	83.00 Fahrenheit	Cooling process
Chlorine	3-comp sink	100.00 PPM	
Water	3-comp sink	120.00 Fahrenheit	
Cheese	Walk in	41.00 Fahrenheit	
Water	Hand sink	100.00 Fahrenheit	
Sour cream	Glass door refrigerator (front)	40.00 Fahrenheit	
Cut tomatoes	Walk in	44.00 Fahrenheit	Diligent prep
Beans	Hot holding	148.00 Fahrenheit	
Cooked chicken	Walk in	46.00 Fahrenheit	Cooling process
Cooked steak	Walk in	46.00 Fahrenheit	
Beans	Walk in	43.00 Fahrenheit	Cooling process

Overall Comments:

Follow up inspection to the routine inspection conducted on 05/19/2025.

Ambient temperature in the walk in was measured at 36F.

Facility has addressed the cooling violations for some PHFs (rice and beans) but still cooling some food items (chicken, steak, shrimp) covered in plastic containers, discussed with PIC getting additional metal containers and proper cooling techniques.

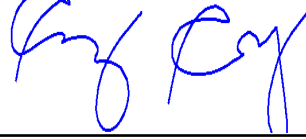
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/5/2025**. 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: Carlos Corlay
Owner

Signed On: May 22, 2025