

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 FA0200217 - TOSTADAS		Site Address 200 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 01/29/2025		Placard Color & Score GREEN 79		
Program PR0302151 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TOSTADAS 3 INC		Inspection Time 13:55 - 15:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DANIEL				FSC Not Available

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				N
K07	Proper hot and cold holding temperatures		X		X			N
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						
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available							
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	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	X	
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		
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: *REPEAT VIOLATION*

1. Multiple Potentially Hazardous Food (PHFs) measured between 51F - 58F at the countertop prep top well cooler next to steam table. PIC stated PHFs were placed in the unit approximately 2 hours prior to measurement. Lid was propped open during non active food preparation. Ambient temperature of unit measured at 40F.

2. In the prep line cooler at the cook line, crab measured between 48F - 50F. Crab stored on the outer edge of the unit. Crab has been in the unit for 1 day per PIC.

3. At the bar area, ranch and orange sauce (tomato base) measured at 70F and 58F respectively. Ranch and orange sauce stored in open cold holding prep top well. Staff stated food items have been in the unit for approximately 5 hours.

4. At the bar area, lentil soup in the warmer measured at 127F. Heat setting observed at low. Staff stated lentil soup has been in the warmer for approximately 5 hours.

[CA]: PHFs shall be cold held at 41F or below and hot held at 135F or above.

[COS]: PHFs that were out of the approved holding temperatures for more than 4 hours were voluntarily discarded. PHFs that were out of approved holding temperature for less than 4 hours were relocated to walk in cooler to rapidly cool down.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1. Food safety manager certificate not provided.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

2. Food handler training certificates not provided.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: At the bar hand sink and women's restroom hand sink, single use towel dispenser observed empty. Loose single use towel roll stored near the hand sink.

[CA]: All hand sinks shall have single use towels in permanently installed dispensers at all times.

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: Washed and wet equipment stacked on the top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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: At the cook line prep line cooler, raw chicken was stored above homemade strawberry syrup.

At the walk in cooler, raw meat items were stored above ready to eat food.

[CA]: Raw food items shall be stored beneath and separate from ready to eat food.

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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: *REPEAT VIOLATION*

Facility is missing a testing method for measuring Quat Ammonium sanitizer.

[CA]: Provide a testing method (for ex: test strips) for measuring Quat Ammonium sanitizer.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	prep sink	123.00 Fahrenheit	
beans, potatoes	walk in cooler reach in	41.00 Fahrenheit	
rice	steam table	145.00 Fahrenheit	
cut tomatoes	countertop prep top well	54.00 Fahrenheit	deli ham: 51F raw shell egg: 58F pooled egg: 54F sausage: 57F
tinga	steam table	140.00 Fahrenheit	
cut tomatoes, pico de gallo, cheese	prep line cooler 1	40.00 Fahrenheit	
salsa verde, salsa naranja	walk in cooler 2	39.00 Fahrenheit	
Quat Ammonium sanitizer	3 comp sink	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
frijoles, carnitas	walk in cooler	41.00 Fahrenheit	
birria	hot holding on flat top grill	175.00 Fahrenheit	
salsa	3 door reach in bar	39.00 Fahrenheit	
raw octopus, raw beef	drawer cooler	40.00 Fahrenheit	
water	hand sink at rear prep area	105.00 Fahrenheit	
blue cheese, melon	prep line cooler 2	40.00 Fahrenheit	
quesadilla fritas, raw chicken	prep line cooler 3	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
beans	steam table	139.00 Fahrenheit	

Overall Comments:

Discussed with PIC regarding thawing of reduced oxygen packaged raw fish.

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 2/12/2025. 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: Daniel Medrano
Bartender
Signed On: January 29, 2025