

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 FA0230835 - RESTORANT ANTOJITOS Y PUPUSERIA LOLITA	Site Address 414 E WILLIAM ST A, SAN JOSE, CA 95112	Inspection Date 10/21/2026
Program PR0330927 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BARRAZA, JOHANNA ELIZABE	Inspection Time 12:00 - 12:30
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JOANNA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed a singular live cockroach between a metal shelf and piece of wood above the three compartment sink right drainboard. Cockroach appeared lethargic. Per PIC, they had pest control services about 2 weeks ago. PIC was unable to provide a pest control service report, pest control company, or license number. Ensure to provide professional pest control that is licensed to manipulate and use the insecticides used in the facility.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

[COS] PIC eliminated the cockroach immediately.

Follow-up By
10/28/2026

Minor Violations

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations:

Observed PIC's toddler walk into the service counter area where food is stored and prepared.

[CA] The Person in Charge shall be responsible for ensuring that children and persons unneeded for the operation are not granted access to food preparation, food storage, or warewashing areas.

[COS] EH inspector educated PIC on restricting access to prep areas from unknown persons and children.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. The stainless steel walls near the fryer are detaching from the wall.

2. Cove base tiles in the kitchen near the entrance with the upright coolers are in disrepair/missing.

3. FRP around the mop sink has gaps and missing FRP sheets.

4. The bar service counter has unapproved finished materials (raw wood).

[CA] Ensure to maintain the floors, walls, and ceilings of the facility in good repair. Repair/replace with approved materials. Raw wood may be painted to be waterproofed.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations:

Observed a trifold mattress pad on the floor behind the service counter.

[CA] No sleeping accommodations shall be in any room where food is prepared, stored or sold.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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Overall Comments:

Inspection done in conjunction with complaint investigation CO0161157

A follow up inspection will be conducted within 5 business days to verify compliance with K23.

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 **11/4/2026**. 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: Joanna Pascacio
Owner
Signed On: October 21, 2026