

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 FA0282130 - TEXAMEX RESTAURANT	Site Address 181 E TASMAN DR 50, SAN JOSE, CA 95134	Inspection Date 06/30/2025
Program PR0423289 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MAC PARK BBQ LLC	Inspection Time 10:45 - 11:45
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By FAZ (O), JOHN (C) & STEPHEN (A)

Placard Color & Score

GREEN
N/A

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: Found hand wash station adjacent to oven without soap. Observed another hand wash station near fryer station stocked with soap. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator directed to restock.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding at 93F at hand wash station located in first restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] A repairman came, measured warm water greater than 100F.

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: Lacking test strips to test for final rinse of hot water at high temp dish machine. [CA] Provide test strips.

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 1 loose CO2 tank at front service line near 2 door reach in refrigeration unit. [CA] Secure CO2 tank to rigid structure to prevent any accidental discharge.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door reach in w/tap	40.00 Fahrenheit	
hot water	high temp dish machine	168.00 Fahrenheit	
ambient	3 door cold top/reach in	41.00 Fahrenheit	
ambient	walk-in-freezer	2.90 Fahrenheit	
quat	warewash	200.00 PPM	
ambient	walk-in-cooler	40.00 Fahrenheit	
ambient	2 door reach in/cold top	40.00 Fahrenheit	between 40F - 51F, no PHFs stored in unit
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
water	handsink (RR) closes one	93.00 Fahrenheit	COS - Final reading above 100F.
warm water	handsink (2 prep) & far restroom	100.00 Fahrenheit	
ambient	small reach in freezer	14.60 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Texamex Restaurant

NEW OWNER: Mac Park BBQ LLC

The applicant has completed the application for an Environmental Health Permit

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The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice.

The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 7/1/25 - 6/30/26.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 6/30/25.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Joint inspection with H. Mentz

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 **7/14/2025**. 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: Faz Poursohi

President

Signed On: June 30, 2025