

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 FA0207008 - CARDENAS #204 - DELI/ TORTILLERIA		Site Address 1745 STORY RD, SAN JOSE, CA 95122		Inspection Date 02/06/2025	
Program PR0424266 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 14:45 - 15:45
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION	Consent By PETRA	FSC Petra Salinas 02/11/2026		

Placard Color & Score
GREEN
78

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						
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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			
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						
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			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		X
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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: A pot of pork soup measured 115F on stove without fire. Per PIC, soup is for refilled to the front steam table. It was cooked for an hour.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC reheated PHF to 165F and hot holding.

Minor Violations

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

Inspector Observations: Paper towel dispenser is jammed.

[CA] Repair or replace paper towel dispenser to provide paper towel at all time.

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

Inspector Observations: No hot water at 1 compartment food prep sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Almost falling sealant on hood on top of tortilla area.

[CA] Remove sealant and reseal if necessary.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Missing grease catcher containers for hood at the back kitchen.

[CA] Provide hood component.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Missing probe thermometer for pollo area to measure internal temperature of chicken. Missing fridge thermometer for fridge in pollo area

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature. An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Minor water faucet leaking to the gas stove.

[CA] Repair leakage.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Chicken tamales	Warmer	139.00 Fahrenheit	
Beans	Stove	135.00 Fahrenheit	
Pork tamales	Warmer	137.00 Fahrenheit	
Cooked beef lip	Walk-in kitchen cooler	36.00 Fahrenheit	
Quaternary ammonia	3rd compartment sink	200.00 PPM	
Pork	Stove	140.00 Fahrenheit	
Cut tomato	Walk-in kitchen cooler	37.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Rice	Steam table	155.00 Fahrenheit	
Chicken	Hot box	138.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Pork soup	On stove	115.00 Fahrenheit	
Soup	Warmer	140.00 Fahrenheit	
Water	Hand wash sink tortilla	100.00 Fahrenheit	
Quaternary ammonia	Sanitizer bucket	200.00 PPM	
Beans	Steam table	150.00 Fahrenheit	
Water	Restroom	100.00 Fahrenheit	

Overall Comments:

***This is report for Deli and tortilla department in store and pollo area outside store.
Will discuss with supervisor for approval for changing program identifier to Deli/ Tortilla***

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 **2/20/2025**. 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: Petra
Store Manager

Signed On: February 06, 2025