

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 10/20/2026		Placard Color & Score GREEN 86		
Program PR0424266 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 12:30 - 13:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PEDRO BEAS				FSC Jose Rodriguez 07/06/2027

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		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	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		
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Refried beans measured to be (outer edge of container) 93F to 125F (center of container) on stove. Per employee refried beans are on low heat to reheat for service and were taken out from walk in cooler about 30 minutes prior. Refried beans on line measured to be (Outer edger)121F-132F(center) in service line steam table. Other PHFs in steam table measured to be over 135F and water bath measured to be 178F.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. Ensure reheating is completed in cooking equipment prior to moving food into hot holding equipment.

[COS] Beans were placed back in with large pot on stove and heat was increase to rapidly bring beans to 165F prior to returning beans to steam table.

Minor Violations

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

Inspector Observations: Service line measured to have:

-Sour cream at 47F

-Potato salad at 49F

-Macaroni salad at 49F

Ice bath underneath observed to be low and missing water.

[CA] Keep PHFs at 41F and below. Ensure ice baths have sufficient ice and water to partially submerge sides of PHF containers.

[COS] More ice and water were added to ice bath such that ice made sufficient contact with sides of the containers. Per employee, service line was just stocked in the last 20 minutes.

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

Inspector Observations: 1 handwash sink by 3-compartment sink had hot water measuring 117F. Cold/hot water mixing faucet was not available. **[CA]** Provide warm water at 100F-108F at handwash sinks without mixing faucet.

[COS] Operator adjusted valves under sink to provide hot water at 104F. Other sinks were available in same back prep area.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Lenils	On Stove top	87.00 Fahrenheit	Per employee lentils have just started cooking and will be brought to a boil.
Sour cream	Cold holding service line	47.00 Fahrenheit	
Chicken	Cooling ice bath	60.00 Fahrenheit	Cooked about 1 hour prior
Pork bones	Cooling ice bath	54.00 Fahrenheit	Per employee cooked about 1.5 hours prior
Hot water	3-comp sink	120.00 Fahrenheit	
Taquitoes	Hot case	144.00 Fahrenheit	
Refried beans	Steam table	121.00 Fahrenheit	
Boiled vegetables	Cooling ice bath	58.00 Fahrenheit	Cooked less than 1 hour prior
Refried beans	On Stove top	93.00 Fahrenheit	
Cooked beans	Walk in cooler	36.00 Fahrenheit	
Pork sinks in green sauce	Steam table	160.00 Fahrenheit	
Pulled chicken	Steam table	153.00 Fahrenheit	
Cooked pork	Walk in cooler	36.00 Fahrenheit	
Soup w/beef	Steam table	161.00 Fahrenheit	
Chicken salad	Cold holding service line	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Ceviche	Cold holding service line	38.00 Fahrenheit	
Potato salad	Cold holding service line	49.00 Fahrenheit	
Carnitas	On Stove top	148.00 Fahrenheit	
Raw chicken	Walk in cooler	38.00 Fahrenheit	
Warm water	Handwash sinks	117.00 Fahrenheit	
Macaroni salad	Cold holding service line	49.00 Fahrenheit	
Raw marinated beef	Walk in cooler	40.00 Fahrenheit	
Chicken wings	Hot case	139.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Fried rice	Steam table	149.00 Fahrenheit	

Overall Comments:

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 **11/3/2026**. 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: Pedro Beas
Manager
Signed On: October 20, 2026