

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 FA0211061 - SANTA FE FOODS		Site Address 860 S WHITE RD, SAN JOSE, CA 95127	Inspection Date 07/30/2025
Program PR0304415 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SANTA FE MERCADOS INC	Inspection Time 10:00 - 11:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JUAN MENDOZA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/25/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 07/30/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Pork	Hot case	145.00 Fahrenheit	
Beef	Hot case	155.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection which was conducted on 07/25/25. During the time of the routine inspection, the hot- holding case not working properly. Excessive flies were also observed on the kitchen which also is located adjacent to the meat department.

The hot-holding case is now working properly. The store has contacted a pest control company and conducted an intervention. There still are fly issues in both the deli and the meat department, but the store has conducted a thorough cleaning and it is working with the pest control company to install fly traps on areas where food preparation is not conducted.

The manage is told to conduct a regular thorough cleaning on the floor area, floor sinks, trench lines, and the equipment used to sliced, chop, and package meat products. He also is told to keep the dumpster area clean, the back door closed, and increase the green trash collection frequency to prevent vermin breeding.

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 **8/13/2025**. 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: Juan Mendoza
Manager
Signed On: July 30, 2025