

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 FA0287609 - PUESTO		Site Address 2752 AUGUSTINE DR 110, SANTA CLARA, CA 95054		Inspection Date 09/04/2025		Placard Color & Score GREEN 90		
Program PR0431392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ISI LOMBROZO		Inspection Time 12:05 - 14:25			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LILIA MURO				FSC Sandra Reyes 09/09/2027

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		
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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Some food handler card observed to be expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: 1) Countertop cooler nearest handwash sink at cookline measured to be have:

-Caesar dressing at 51F (per operator made within the last hour)

-Green sauce at 45F

-Cut tomatoes at 47F

-Corn at 45F

All other countertop coolers were stocked around the same time and had PHFs at 41F and below(see measured observations).

2) Back cold holding insert observed to be missing ice. Container measured to have:

-48F roasted salsa

-43 Fresh salsa

[CA]Maintain PHFs at 41F and below for cold holding. Ensure ice bath has enough ice and water to submerge sides of containers of PHFs.

[COS]Ice was added to countertop cooler and salsa to maintain temperature.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Bottle of liquor at bar observed to be missing lid or spout. [CA] Provide bottle of liquor with cap or spout to prevent attracting flies.

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: High temp test stripes for dishwashers observed to be expired and not functional. [CA] Replace high temp test stripes and ensure stripes are functional.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Green sauce	Countertop cooler next to fryer area	45.00 Fahrenheit	
Nopales	Middle of cookline prep cooler insert	154.00 Fahrenheit	
Shrimp	Fryer prep cooler insert	38.00 Fahrenheit	
Vacuum sealed chicken	Side walk in cooler	43.00 Fahrenheit	
Shredded cheese	Main walk in cooler	40.00 Fahrenheit	
Fish	Fryer prep cooler insert	38.00 Fahrenheit	
Pinto beans	Main walk in cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cut water melon	Side walk in cooler	40.00 Fahrenheit	
Cut tomatoes	Countertop cooler across from cookline	40.00 Fahrenheit	
Rice	Right most steam table	140.00 Fahrenheit	
Rinse cycle	Under the counter bar dishwasher	170.00 Fahrenheit	
Horchata	2-door upright grab n go cooler	39.00 Fahrenheit	
House made melon liquor	Ice bath	39.00 Fahrenheit	
Carnitas	Left most steam table	149.00 Fahrenheit	
Cut tomatoes	Countertop cooler next to fryer area	47.00 Fahrenheit	
Horchata	small 1 door under the counter cooler	40.00 Fahrenheit	
Black beans	Right most steam table	153.00 Fahrenheit	
Cooked beef	Middle steam table	144.00 Fahrenheit	
Raw beef	Main walk in cooler	38.00 Fahrenheit	
Cheese	End of cookline prep cooler insert	51.00 Fahrenheit	
Coconut cream	Middle under the counter bar cooler	38.00 Fahrenheit	
Sour cream	Countertop cooler across from cookline	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rinse cycle	upright dishwasher	160.00 Fahrenheit	
Caesar salad dressing	Countertop cooler next to fryer area	51.00 Fahrenheit	
Al pastor chicken	Middle steam table	173.00 Fahrenheit	
Beans	Middle steam table	166.00 Fahrenheit	
Chicken	Main walk in cooler	38.00 Fahrenheit	
Pulled chicken	Left most steam table	144.00 Fahrenheit	
Cheese	middle of cookline prep cooler insert	172.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 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 **9/18/2025**. 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.

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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: Lilia Muro
Manager

Signed On: September 04, 2025