

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 FA0205979 - LA VICTORIA #2		Site Address 131 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 01/19/2026		Placard Color & Score GREEN 84			
Program PR0304657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BARRITA CORPORATION		Inspection Time 13:55 - 15:30				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By CHRISTINA				FSC Not Available	

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						S
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	X			S
K06	Adequate handwash facilities supplied, accessible	X						S
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	X	
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

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

Inspector Observations:

1. Pico de Gallo in an improper ice bath measured between 47-50F. Per staff it had been on the ice bath for about 3 hours.

2. Chile verde in the walk in cooler measured between 45-47F. Per cook, it had been in the walk in cooler since last night. Item had yesterday's date marked on it. All other PHFs in the walk in cooler were in appropriate time and temperature relationships.

3. Raw beef on the bottom shelf of the cookline table measured between 50-60F. Per cook, he took it out to cook some portions about 30 minutes prior and hadn't returned the tray to the walk in cooler.

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

[COS] 1. Staff agreed to time mark the salsa for discard after 4 hours of removal from temperature control.

[COS] 2. Chile Verde was discarded. See VC&D report.

[COS] 3. Raw meat was returned to the walk in cooler for rapid cool down.

Minor Violations

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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed picking up a tortillas that fell on the floor, throwing it in the garbage can, and attempt to return to handle food without washing hands.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Inspector intervened and instructed staff to wash their hands before returning to handle food.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

In the basement area fried dried chilis were in a cardboard box.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Beef	Prep Table - Bottom Shelf	60.00 Fahrenheit	
Nacho Cheese	Cheese Warmer	145.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Beef	Steam Table	140.00 Fahrenheit	
Beans	Steam Table	140.00 Fahrenheit	
Cheese	Ice Bath	41.00 Fahrenheit	
Chlorine - Sanitizer	Sanitizer Bucket	100.00 PPM	
Carnitas	Walk in Cooler - Kitchen	40.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Ambient Air	Walk in Cooler - Basement	29.00 Fahrenheit	
Ambient Air	Cold Hold Unit - Front of House	47.00 Fahrenheit	
Chile Relleno	Walk in Cooler - Kitchen	40.00 Fahrenheit	
Rice	Steam Table	140.00 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 **2/2/2026**. 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: Necandro
Owner
Signed On: January 19, 2026