

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 - GROCERY		Site Address 1745 STORY RD, SAN JOSE, CA 95122		Inspection Date 02/06/2025		Placard Color & Score YELLOW 55		
Program PR0302905 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 10:30 - 12:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By PETRA				FSC Petra Salinas 02/11/2026

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		X			S
K07	Proper hot and cold holding temperatures		X		X			S
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		X			N
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Major:

Emptied paper towel at hand wash sink at produce area. No other hand wash sink in close proximity.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Minor:

Paper towel dispenser was jammed at meat department.

[CA] Repair paper towel dispenser.

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

Inspector Observations: Shelled eggs measured between 47F- 52F outside walk-in fridge. Shelled eggs were observed outside walk-in fridge for approximately an hour. Per PIC, eggs were delivered in pallet and employee needs to deliver eggs case by case into walk-in fridge.

[CA] PHFs shall be held at 41°F.

[COS] Employee arranged employee to relocate shelled eggs to walk-in fridge.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Major leaking under 3 compartment sink in meat department. A bucket was used to catch waste water. Waste bucket was full and 2 employees continue using 3 compartment sink to rinse containers and cause waste water to the floor. Employee walked on sewage water.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[SA] Caution tape is used around 3 compartment sink to alert employee stop using 3 compartment sink.

Warewash will be conducted at deli area at the meantime.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Expired baby formula on shelf.

[CA] Remove infant formula offered for sale after the "use by" date.

[COS] PIC removed infant formula from sales floor.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Black debris built up on the interior of ice machine.

[CA] Clean and maintain.

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 and cold water at 2 compartment prep sink with spray faucet.

[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.

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: A bucket of ground pork was placed on top of trash can at the grinding machine.

[CA] Food utensil shall not be used on top of a trash can to prevent cross contamination.

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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: Broken wooden side on the side of the walk-in fridge for raw chicken. A hole observed when walk-in fridge door is closed.

Meat display case unable to close case door.

Fridges temperature measured less than 41F.

[CA] Repair equipment

Deeply cut cutting board at meat department.

Black foam is used under frozen shrimp at self service freezer. Observed 1 piece of black foam is deteriorated from the foam.

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

Heavy debris built up on the produce fogger.

[CA] Produce fogger shall be cleaned and maintained in accordance with manufacturer's specifications.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Self service frozen shrimp freezer scoop is stored on the shrimp directly.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: Missing light cover for light in walk-in fridge.

[CA] Replace light cover.

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: A container of raw chicken in ice at meat department. A bucket was used to catch waste water from the ice container.

[CA] Liquid waste shall be discarded at approved floor sink.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Uneven floor near walk-in fridge for pork and beef in meat department. Water accumulated in uneven floor.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

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Measured Observations

Item	Location	Measurement	Comments
Milk	Customer area	37.00 Fahrenheit	
Raw chicken	Display case	37.00 Fahrenheit	
Cut fruits	Customer area	40.00 Fahrenheit	
Vegetable	Walk-in fridge	38.00 Fahrenheit	
Sour cream	Customer area	37.00 Fahrenheit	
Shrimp	Frozen self service freezer	25.00 Fahrenheit	
Quaternary ammonia	Sanitizer bucket	200.00 PPM	
Raw beef	Walk-in fridge	38.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Milk	Staging walk-in cooler	32.00 Fahrenheit	
Raw pork	Display case	35.00 Fahrenheit	
Raw chicken	Walk-in fridge for raw chicken	37.00 Fahrenheit	
Cheese	Market area	36.00 Fahrenheit	
Sour cream	Walk-in fridge	36.00 Fahrenheit	
Shrimp	seafood walk-in fridge	25.00 Fahrenheit	
Raw beef	Display case	38.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours; \$645/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

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