

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 FA0206288 - LUNA MEXICAN RESTAURANT		Site Address 1495 THE ALAMEDA AV, SAN JOSE, CA 95126		Inspection Date 02/11/2026		Placard Color & Score GREEN 87		
Program PR0300012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 13:45 - 15:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By PEDRO				FSC Pablo Juarez 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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
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		
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	X	
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) Measured serrano crema in an ice bath nearby the cookline at 62F. The ice appeared to be melted. Per chef, serrano crema was moved into ice bath from refrigeration about 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] More ice was added into the ice bath to facilitate rapid cooling.

2) Measured cooked sweet potato on a sheet rack above the grill at 108F. Per chef, sweet potato was cooked 2 hours prior to temperature measurement and is kept above the grill for hot holding. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Sweet potato was reheated in the oven to 165F for hot holding.

Minor Violations

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: In the upright mechanical dishwasher in the kitchen, measured chlorine sanitizer at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of 50 ppm, or as per 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: Observed plates, utensils, and takeout containers are stored on a cart in the outdoor dining area under a tent. The tent is not fully enclosed. [CA] Food contact surfaces and equipment shall be stored within the approved, enclosed facility and protected from contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
serrano crema	ice bath on preparation counter	62.00 Fahrenheit	
beans	countertop warmer	147.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	utensil storage	137.00 Fahrenheit	
eggs	2-door under counter (bar)	41.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
carne asada	cook line	183.00 Fahrenheit	Final cooking temperature.
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
sanitizer (chlorine)	mechanical dishwasher (bar)	25.00 PPM	
potato	preparation counter	93.00 Fahrenheit	Cooling. Per PIC, cooked less than 30 minutes ago.
beans	steam table	135.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cut tomato	2-door preparation unit	41.00 Fahrenheit	
sweet potato	hot holding above grill	102.00 Fahrenheit	100-108F
carnitas	steam table	135.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
pooled eggs	ice bath near preparation counter	41.00 Fahrenheit	
sanitizer (chlorine)	upright mechanical dishwasher	25.00 PPM	
refried beans	hot holding cabinet	145.00 Fahrenheit	
rice	walk-in cooler	41.00 Fahrenheit	
pollo	walk-in cooler	41.00 Fahrenheit	
beans	stovetop	153.00 Fahrenheit	
cut tomato	2-door preparation unit (cook line)	41.00 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 **2/25/2026**. 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

Pedro R

Received By:	Pedro Rodriguez
	General Manager
Signed On:	February 11, 2026