

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 FA0211206 - LA HACIENDA BAR RESTAURANT	Site Address 95 S MARKET ST 170, SAN JOSE, CA 95113	Inspection Date 01/29/2025
Program PR0302125 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name GERARDO LOPEZ & ILIANA C	Inspection Time 12:15 - 13:10
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By LEONARDO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

1. In the kitchen area, under the exhaust hood, a non ANSI popcorn machine was observed.

2. In the kitchen area, under the oven on a shelf, a non ANSI small fryer was observed.

3. In the back hallway area, on one of the wire shelves, a three burner gas range was observed.

[CA] Ensure to remove all non ANSI equipment from the facility and premises.

4. The walk in cooler is in disrepair, per PIC, it has warranty and they will be getting it serviced. PIC also stated that if warranty can't repair it they will use it as a dry storage room.

[CA] Ensure to maintain all equipment clean and in good repair.

5. In the bar area, at the hand sink, the two compartment sink is detached from the wall.

6. In the bar area, near the hand sink, there is a dishwasher that was not previously installed.

[CA] All utensils and equipment shall be approved, installed properly, and meet applicable standards. Submit plans for the installation of the dishwasher within one week or remove from the premises.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The men's restroom lacks a toilet, three urinals are available.

Note: There is an all gender restroom available.

[CA] Toilet facilities shall be maintained clean, sanitary and in good repair.

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

Follow-up By

02/05/2025

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Inspector Observations:

1. In the kitchen area there are several missing floor tiles.
2. In the kitchen area, near the mop sink, the FRP is in disrepair.
3. In the kitchen area, under the hand sink, there is a large hole in the wall.
4. Throughout the facility there are missing ceiling tiles and holes in the walls.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility in good repair. Replace the missing ceiling tiles and seal all the openings in the walls to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Burger	Upright Freezer	-10.00 Fahrenheit	
Hot Dog	Walk in Freezer	40.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	
Ambient Air	Walk in Cooler	70.00 Fahrenheit	
Ambient Air	Prep Cooler	37.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Ambient Air	Walk in Freezer	41.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: La Hacienda Bar and Lounge

NEW OWNER: La Hacienda Bar and Lounge Inc

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. The permit fee shall include an additional 25% penalty. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/25 - 01/31/26 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 01/29/25

*Permit condition:

- The existing oven is conditionally approved under the Type II hood for the submitted menu only. Menu includes reheating of pizzas, desserts, and sandwiches. Any other cooking outside of the oven is not permitted. If there is a future change of menu or operation, or if the use of the equipment causes any sanitation, ventilation, or safety concerns, this condition may be revoked and an approved mechanical ventilation system must be installed or the unit be removed.

- The back hallway area may only store non Potentially Hazardous Foods in their original unopened container.

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****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **2/12/2025**. 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: Leonardo Isaza
General Manager
Signed On: January 29, 2025