

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 FA0257614 - MESQUITE & OAK		Site Address 856 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 01/08/2026		Placard Color & Score GREEN 86		
Program PR0376921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ARANDA BROTHERS LLC		Inspection Time 10:00 - 12:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ISRAEL MARTINEZ				FSC Israel Martinez 08/11/2030

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		
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		X
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		
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		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

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

Inspector Observations: MAJOR:

Ice bath by cookline measured to have:

- Cooked potatoes at 51F
- Eggs at 59F

Ice observed to be shallow and only partially surrounding PHFs. Per operator both items were taken out for service about 30 minutes prior.

MINOR:

Walk in cooler measured to have:

- Ambient temperature of 51F
 - Macaroni at 47F
 - Milk at 47F
 - Cheese sauce at 47F
 - Raw marinated meat at 54F (per employee beef was just taken out be placed on grill and then returned to walk in in the last 10 minutes)
 - Raw pork at 47F
- Per operator cooler was opened frequently during the morning for set up and cooking.*

[CA] Keep PHFs at 41F and below for cold holding. Ice baths shall be made with water and ice. Ensure ice water level sufficiently surround sides of PHF containers to keep them cold. Recommend adding ice water to raw eggs directly.

[COS] Eggs were moved into cooler to cool down. Water was added into ice bath to quickly cool down potatoes. All PHFs were moved from walk in cooler to 1 door cooler, front prep cooler and front beverage cooler. Operator shall discontinue of walk in cooler until cooler can maintain PHF at 41F or lower. Seasoned large cuts of meat were placed into smoker for cooking.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Debris and dust accumulation observed at:

- Nozzles and wires behind cookline
- Shelves in the front service area
- Under prep table shelving

[CA] Keep shelving and nonfood contact surfaces clean.

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: 1) Gaskets observed to be fraying inside doors for prep in front prep area. [CA] Repair gasket and ensure gasket are in good condition.

2) Shelves in front prep area observed to have white paint wearing away and exposing raw wood. [CA] Paint shelves and seal shelves with white glossy paint to maintain finishes at smooth, nonabsorbent, and easily cleanable.

3) Walk in cooler observed to have leaking condenser inside. Catch buckets observed at the top of walk in cooler to catch water. [CA] Repair cooler condenser and maintain in good condition.

4) Handwash sink in back area observed to have seal to wall missing. [CA] Seal sinks to the back wall to prevent water or debris from building up behind sink.

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

Inspector Observations: 1) Some floor tiles observed to be cracked and damaged on the floor especially by back door and by wall near can storage. [CA] Repair floors.

2) Holes observed in walls behind 3-door cooler in back area. Finishes on corners between cookline and front service area. [CA] Repair holes in back area.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Cheese	Walk in cooler	47.00 Fahrenheit	
Cooked potatoes	Cookline ice bath	51.00 Fahrenheit	
Cheese sauce	Walk in cooler	74.00 Fahrenheit	
Raw marinated meat	Walk in cooler	47.00 Fahrenheit	
Beans	Large plastic tub	161.00 Fahrenheit	Per employee cheese sauce and beans were made in the last 30-40 minutes and are going to be placed into an ice bath about 1 hour from cooking to cool
Mashed potatoes	Front prep cooler	42.00 Fahrenheit	
Whole cooked pork	Red upright warmer	164.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked beef	Under the counter warmer right	141.00 Fahrenheit	
Ambient temperature	Walk in cooler	51.00 Fahrenheit	
Shredded pork	Under the counter warmer left	141.00 Fahrenheit	
Macaroni	Walk in cooler	47.00 Fahrenheit	
Milk	Walk in cooler	47.00 Fahrenheit	
Cole Slaw	Front prep cooler	40.00 Fahrenheit	
Raw pork	Walk in cooler	54.00 Fahrenheit	
Mac N cheese	Countertop warmer	141.00 Fahrenheit	
Cheese sauce	Large plastic tub	139.00 Fahrenheit	Per employee cheese sauce and beans were made in the last 30-40 minutes and are going to be placed into an ice bath about 1 hour from cooking to cool
Baked beans	Beverage cooler in the front	39.00 Fahrenheit	
Cotija cheese	Front prep cooler	39.00 Fahrenheit	
Raw eggs	Cookline ice bath	59.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Shredded cheese	walk in cooler	47.00 Fahrenheit	
Grilled peppers	Countertop warmer	157.00 Fahrenheit	

Overall Comments:

NOTE: Facility cooks and cools. Facility shall be upgraded to risk category 3 from 2.

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 1/22/2026. 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.

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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: Melissa Reyes
Owner

Signed On: January 08, 2026