

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 FA0286960 - MENDOCINO FARMS SANDWICH MARKET - SAN		Site Address 3090 OLSEN DR 150, SAN JOSE, CA 95128		Inspection Date 06/03/2026		Placard Color & Score GREEN 94		
Program PR0430386 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MENDOCINA FARMS LLC		Inspection Time 13:00 - 14:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By LAUREN GUIDO				FSC ELENA JIMENEZ 09/20/2027

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				
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Recently sliced chicken was measured 43 F. Chicken was send back into walk in cooler for rapid chilling.

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

[SA] PHF shall be chilled up to 41F before placing in to a prep cooler.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Sliced chicken was cooling above ice with a lid on inside the walk in cooler.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
LEMON CHICKEN	HOT HOLDING	155.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
AVACADO SLICES	PREP COOLER	41.00 Fahrenheit	
BACON	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
BEEF	DRAWER REFRIGERATION	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
RED SAUCE	HOT HOLDING	155.00 Fahrenheit	
CHICKEN SOUP	HOT HOLDING	160.00 Fahrenheit	
CHICKEN	WALK IN COOLER	44.00 Fahrenheit	COOLING
CHICKEN	PREP COOLER	43.00 Fahrenheit	
POTAPOES CUBES	WALK IN COOLER	40.00 Fahrenheit	
CHERRY TOMATOES	PREP COOLER	41.00 Fahrenheit	
CHICKEN	DRAWER REFRIGERATION	40.00 Fahrenheit	
MASHED POTATOES	REFRIGERATION	42.00 Fahrenheit	
PESTO SAUCE	WALK IN COOLER	40.00 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 **6/17/2026**. 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: LAUREN GUIDO
PIC

Signed On: June 03, 2026