

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 FA0301822 - ZAIDA'S KITCHEN		Site Address 459 LAGUNITA DR, STANFORD, CA 94305		Inspection Date 11/03/2025		Placard Color & Score GREEN 85		
Program PR0443521 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZAIDA SORIANO		Inspection Time 10:30 - 12:05			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By ALMA				FSC Zaida Soriano 12/27/2027

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						N
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				N
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee washed gloved hands in hand sink and failed to remove gloves prior to hand washing. [CA] Employees shall remove gloves from hands, then wash hands with soap and water and dry prior to putting on new gloves.*

[COS] *Employee was instructed to removed/discard gloves and wash hands.*

Minor Violations

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Observed under counter warmer set at 162F and 1 container of carnitas noted in warmer and was placed in the unit 30 minutes prior. Per employee, food is removed from refrigerator then reheated in warmer.*

[CA] *Set under counter warmer to 165F. Food shall be reheated to 165F within 2 hours and hot held 135F and below. Food can also be reheated on stove, oven or microwave. Measure internal food temperature with a stem probe thermometer.*

[COS] *Food was reheated in oven in the back kitchen.*

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: *Measured under counter warmer at front service area between 135-145F. Unit was turned on 1030a and after one hour temperature did not increase passed 145F.*

[CA] *Repair unit and provide a portable oven thermometer inside the unit to verify correct temperature. A stem probe thermometer was place in unit temporarily.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of thermometer in walk in cooler. [CA] Provide a thermometer.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
pinto beans	walk in	40.00 Fahrenheit	
ambient	grab/go unit	36.00 Fahrenheit	
black beans	steam table	159.00 Fahrenheit	
diced tomatoes	service line	41.00 Fahrenheit	
black beans	walk in	41.00 Fahrenheit	
water	hand sinks	100.00 Fahrenheit	
chicken	steam table	180.00 Fahrenheit	
carnitas	steam table	145.00 Fahrenheit	
cheese	service line	41.00 Fahrenheit	
pork- raw	walk in	38.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
ambient	2 door beverage unit	41.00 Fahrenheit	

Overall Comments:

Note: *all left over food from steam table and cold service line is stored in walk in cooler at the end of the day.*

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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 **11/17/2025**. 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: XENIA i MADELIN BONILLA RIVERA

Signed On: November 03, 2025