

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 FA0261773 - SV COCINA & PUPUSERIA		Site Address 1208 E ARQUES AV 103, SUNNYVALE, CA 94085		Inspection Date 09/21/2026		Placard Color & Score GREEN 66		
Program PR0383911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MBHR ENTERPRISES INC.		Inspection Time 10:00 - 13:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By KARINA PEREZ				FSC Kunal Ramarapu 08/16/2027

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				N
K06	Adequate handwash facilities supplied, accessible			X				N
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							
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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: The following were hot holding and cold holding violations found at the time of inspection:

1. Measured tomato based sauces at 51F in a single door black & Decker refrigerator. Per PIC, these sauces were made 1 hour prior to inspection.

2. Fried bananas measured at 120-125F were sitting in the fryer after being cooked about 10-15 minutes prior to temperature measurement.

REPEAT VIOLATION

3. Cooked beans, raw masa, and cooked cheese/masa mixture measured at 44-68F near the cook line on a preparation table in an ice bath. Per PIC, they had made these items less than 2 hours ago and will be beginning preparation in the next 10-15 minutes.

4. Eggs sitting on preparation table measured at 70F.

5. Measured 3 cakes from a external food vendor on food display at 70F.

[CA] Potentially hazardous foods shall be held at 41F or below or 135F and above.

[COS]

1. Manager moved sauces to a different refrigeration unit to rapidly cool.

2. Manager had food employee reheat the fried bananas and place them in a hot holding bowl on the stove after being cooked.

3. Manager had placed more ice/water into the shallow pans to rapidly cool. Remeasured the temperature at 43F during diligent preparation at the end of inspection.

4. Manager to move eggs to cooling unit to rapidly cool.

5. PIC voluntary destroyed cake product from vendor.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed food employee wipe her face and proceed to handle equipment without hand washing. No direct contamination of food occurred at time of inspection.

[CA] All employees handling foods should wash their hands before handling all foods and wash their hands after wiping their hands on non sanitized surfaces such as their face or body.

[COS] Inspector stopped employee before handling food and asked her to wash her hands.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

Paper towel dispensers at the hand sink near cash register and near the cook line were empty. The paper towel dispenser near cook line is fixed on the wall that's not easily accessible for employees to refill dispenser or use.

[CA] Single-use paper towels shall be provided in dispensers at all times near hand washing sinks.

[SA] PIC had paper towels offered adjacent to paper towel dispensers.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: Food prep sink measured at 105-107F.

[CA] Hot water shall be provided at food preparation sinks and 3 compartment ware wash sinks at the temperature of at least 120F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Fruit flies were present at the time of inspection near the preparation counter.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Discuss options of prevention of fruit flies with your pest-control service.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *REPEAT VIOLATION*

Observed multiple foods stored on the ground throughout the facility.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed multiple products from "El Mana's Bakery" that were missing the net weight of ingredients.

[CA] Food prepackaged in a food facility will have the following label requirements

- 1) common name of the food (example: "Cookie")**
- 2) list of ingredients in descending order of predominance by weight**
- 3) quantity of contents**
- 4) name and place of business of the manufacturer, packer, or distributor.**

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: *REPEAT VIOLATION*

Observed a fabric cloth covering prepped masa in walk-in cooler.

[CA] Discontinue using fabric cloths to cover food in walk-in cooler and throughout facility.

Small refrigeration unit (Black & Decker) had an ambient temperature of 51F at time of inspection. Discontinue use of this unit until it's repaired or replaced.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

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Inspector Observations: *Serving utensil in salad mixture was in contact with food. Additionally, observed multiple cooking utensils in standing water near cook line.*

[CA] *Food serving handles need to be stored in such a way that the handle does not come in direct contact with food to prevent contamination.*

Equipment currently in use can be stored in the following ways:

- 1. In food with their hands above the top of the food and the container.**
- 2. In running water**
- 3. In a container of water at 135F or above.**
- 4. At room temperature if the utensil is washed within 4 hours of initial use.**

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

Inspector Observations: *Observed all units in the facility lacking thermometers.*

[CA] *A thermometer to measured the temperatures of units shall be provided and correctly located in each cold holding unit containing potentially hazardous foods.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping clothes were observed throughout food prep area on food preparation surfaces and on cooking equipment.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use: For bleach sanitizer buckets, the sanitizer shall be at a concentration of 100 ppm.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed a minor faucet leak at hand sink closest to cook line.*

[CA] *Repair plumbing fixture to keep in good repair.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Raw meat	microwave	38.00 Fahrenheit	actively thawing
Prepped masa	Single door upright freezer	13.90 Fahrenheit	
Warm water	hand wash sinks	100.00 Fahrenheit	
Fried Banana	Deep Fryer unit	125.00 Fahrenheit	Reheated and placed into hot holding.
Masa	Prep table	44.00 Fahrenheit	
Cooked shredded beef	Two-door undercounter cooler	39.00 Fahrenheit	
Cheese/masa mixture	prep table	68.00 Fahrenheit	Cooling - cooked 1 hour prior to inspection
Rice	rice cooker	155.00 Fahrenheit	
Beans	Stove top	160.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Raw chicken	Two door reach in freezer	30.00 Fahrenheit	
Hot water	Food prep sink	107.00 Fahrenheit	
Raw eggs	Prep table	70.00 Fahrenheit	
Tomato sauce	Black and decker fridge	51.00 Fahrenheit	
Raw Chicken	Single door upright freezer	8.00 Fahrenheit	
Cooked shredded chicken	Two door undercounter cooler	40.00 Fahrenheit	
Cooked chicken	Walk-in cooler	42.00 Fahrenheit	During diligent preparation measured from 38-42 and rechecked temperature during report writing at 40F.
Beans	Prep table	43.00 Fahrenheit	

Overall Comments:

Joint inspection and written report by Madeline Meza.

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 **10/5/2026**. 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

Received By: Karina Perez
Manager

Signed On: September 21, 2026