

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 FA0209811 - LA PLAZA MARKET GROCERY		Site Address 515 MCLAUGHLIN AV, SAN JOSE, CA 95116		Inspection Date 03/05/2025		Placard Color & Score YELLOW 54		
Program PR0300764 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LA PLAZA MARKET, LLC.		Inspection Time 10:25 - 12:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MANUEL				FSC Not Available

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						S
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						S
K06	Adequate handwash facilities supplied, accessible		X		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						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	X	
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	X	
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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	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	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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. In the produce cutting section, at the only hand sink in the area, there was no soap in the dispenser available.

Follow-up By
03/06/2025

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Staff restocked the soap dispenser at time of the inspection.

2. In the ware washing area at the meat department area, at the hand wash station, there were no paper towels available.

Note: On the other side of the wall there was a fully stocked hand wash station available.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Staff restocked the paper towel dispenser at time of the inspection.

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

Inspector Observations:

1. On the sales floor area, in the produce department, cut watermelon, cantaloupe, and papaya were observed to be stored out of temperature control. Items were dated between 03/02/25-03/04/25. Items measured at 64°F.

Follow-up By
03/06/2025

2. At the cash register area, on the checkout table, there was a bin of sandwiches held out of temperature control and another bin with an insufficiently made ice bath for cut fruit cups. Sandwiches were measured at 59°F. Per PIC, the sandwiches were sold from 9:00 am - 12:00 pm. Fruit cups are sold all day.

3. On the salesfloor, near the dairy coolers, cotija cheese was found stored out of temperature control.

Note: Inspector observed staff repackaging the cheese earlier in the inspection.

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

[COS] 1. Items were VC&D. See VC&D report.

[COS] 2. PIC agreed to place items on TPHC. TPHC guidelines provided for the sandwiches. Education on proper ice baths was provided.

[COS] 3. The cotija cheese was moved to a cooler to rapidly cool down.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Facility lacks a valid Food Safety Certificate upon request.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations:

Repeat Violation: *At the ice machine, on the interior plastic, there is brown and pink organic growth accumulation.*

[CA] Clean and sanitize the interior of the ice machine.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Repeat Violation: *Facility does not have the tags for the mussels they sold. They do not have tags for the last 90 days.*

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Facility does not state the shrimp and fish ceviche they sell is raw/undercooked.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

On the sales floor, next to the dairy cooler, raw bacon and raw chorizo was found stored above ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

1. Facility is storing returned/damaged goods outside the permitted facility.

[CA] All returned or damaged food products and food products from which the label has been removed shall be separated and stored in a separate area and in a manner that shall prevent adulteration of other foods and shall not contribute to a vermin problem.

2. Facility is storing foods (raw pork, beef, fish, and produce) in a refrigerated storage container located outside. They are also storing prepackaged non PHF foods in a non refrigerated container and food related equipment in a separate container outside.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

1. Self service beans are not protected from contamination.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

2. Straws for coffee are not protected from contamination.

[CA] Single-use utensils that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

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

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Inspector Observations:

1. Several food items offered for sale and repackaged in the facility were missing labels or missing required information on the labels.

- Beans
- Cut Fruit
- Pastries/Breads

2. Facility offers sugar for coffee that is not labeled.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 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.

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

Inspector Observations:

Repeat Violation: The fan guards of the dairy walk in cooler have an accumulation of dust.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks the drain plugs to fill the three compartment sink. Observed paper towel stuffed into the drain.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

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:

At the meat department, at the display cooler where chicken is stored, the glass door is missing and a plastic bag is being used to maintain cold air inside.

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

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:

Repeat Violation: The gooseneck faucet at the three compartment sink in the meat department is leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

1. Several floor drains throughout the facility are missing the grates.

2. Repeat Violation: The floor of the walk in freezer is in disrepair.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand Sinks - All	100.00 Fahrenheit	
Rotisserie Chicken	Warmer	140.00 Fahrenheit	
Raw Shrimp	Display Case Cooler	33.00 Fahrenheit	
Bacon	Deli Meat Cooler	40.00 Fahrenheit	
Cantaloupe	Produce Area	64.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	300.00 PPM	150 PPM - 400 PPM
Raw Ground Beef	Display Case Cooler	41.00 Fahrenheit	
Raw Chicken	Display Case Cooler	38.00 Fahrenheit	
Eggs	Walk in Cooler	40.00 Fahrenheit	
Milk	Dairy Cooler	39.00 Fahrenheit	

Overall Comments:

Notes:

- **A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.**

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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 **3/19/2025**. 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

Manuel Trejo

Received By: Manuel Trejo
Manager

Signed On: March 05, 2025