

# 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

|                                                                                 |  |                                                            |                                   |                                         |                                         |                                                                                                                                                                                                  |  |                                        |
|---------------------------------------------------------------------------------|--|------------------------------------------------------------|-----------------------------------|-----------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0206620 - HACIENDA MEXICAN KITCHEN                         |  | <b>Site Address</b><br>1616 ALMADEN RD, SAN JOSE, CA 95125 |                                   | <b>Inspection Date</b><br>10/03/2025    |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">88</div> |  |                                        |
| <b>Program</b><br>PR0300040 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                            | <b>Owner Name</b><br>OSCAR TELLEZ |                                         | <b>Inspection Time</b><br>11:55 - 13:40 |                                                                                                                                                                                                  |  |                                        |
| <b>Inspected By</b><br>ANABELLE GARCIA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                   | <b>Consent By</b><br>NORBERTO HERNANDEZ |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Celina Flores<br>06/16/2027 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| 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                              | 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               |     |     |
| 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 | X   |     |
| 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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|                                                                          |                                   |                                                     |                                  |
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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

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

**Inspector Observations: Multiple expired food handler certificates.**

**[CA] Food handlers shall maintain a valid food handler certificate. Ensure food safety manager certificates and food handler certificates are readily available for review at all times.**

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

**Inspector Observations: In the 3 door preparation cooler insert, raw shell eggs measured 38-45F. Insert was overfilled. Owner stated eggs that were stored in prep cooler 2 hours prior.**

**[CA] Potentially hazardous foods shall be held cold at 41°F or below.**

**[SA] Top portion of eggs were relocated to the 2 door preparation cooler.**

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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 is lacking chlorine sanitizer test strips.**

**[CA] Test strips shall be provided to adequately measure the chlorine sanitizer concentration used during manual warewashing.**

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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: Worn gaskets observed on 2 door preparation cooler.**

**[CA] Replace gaskets and maintain in good condition.**

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Front doors observed propped open.**

**[CA] Doors shall remain closed at all times to prevent the entrance and harborage of vermin.**

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### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

| Item              | Location                           | Measurement       | Comments                  |
|-------------------|------------------------------------|-------------------|---------------------------|
| water             | prep sink                          | 120.00 Fahrenheit |                           |
| sliced tomato     | 3 door prep cooler - insert        | 38.00 Fahrenheit  |                           |
| raw fish          | walk in cooler                     | 37.00 Fahrenheit  |                           |
| raw shell eggs    | 3 door prep cooler - insert        | 45.00 Fahrenheit  | 38-45F                    |
| whole pinto beans | steam table                        | 163.00 Fahrenheit |                           |
| water             | hand wash sink                     | 100.00 Fahrenheit |                           |
| raw chicken       | 3 door upright cooler              | 38.00 Fahrenheit  |                           |
| tomatillo salsa   | ice bath                           | 123.00 Fahrenheit | cooling less than 2 hours |
| carne asada       | steam table                        | 140.00 Fahrenheit |                           |
| raw shrimp        | 2 door upright freezer - back area | 11.00 Fahrenheit  | IR                        |
| ambient           | 3 door prep cooler                 | 38.00 Fahrenheit  |                           |
| raw shell eggs    | 2 door prep cooler                 | 38.00 Fahrenheit  | IR                        |
| ambient           | walk in cooler                     | 40.00 Fahrenheit  |                           |
| raw shrimp        | 3 door upright cooler              | 39.00 Fahrenheit  |                           |
| chlorine          | 3 comp sink, sanitizer bucket      | 100.00 PPM        |                           |
| raw shrimp        | 2 door prep cooler - insert        | 40.00 Fahrenheit  |                           |
| shredded chicken  | steam table                        | 147.00 Fahrenheit |                           |
| cooked shrimp     | counter                            | 148.00 Fahrenheit | final cook temp           |
| water             | 3 comp sink                        | 120.00 Fahrenheit |                           |
| pico de gallo     | 3 door prep cooler - insert        | 37.00 Fahrenheit  |                           |
| water             | restroom hand wash sink            | 100.00 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 **10/17/2025**. 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: Norberto Hernandez  
owner  
Signed On: October 03, 2025