

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 FA0302898 - TULUM MEXICAN KITCHEN	Site Address 929 STORY RD 2000, SAN JOSE, CA 95122	Inspection Date 08/14/2026
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TULUM MEXICAN KITCHEN I	Inspection Time 14:30 - 15:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 08/14/2026. See details below.

Cited On: 08/13/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 08/14/2026. See details below.

Cited On: 08/14/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- nymph near the bar 3 compartment sink
- adult cockroach under the dishwasher
- a nest of all life stages harboring between gaskets of the walk in freezer

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Elizabeth Tobin

4. Notification: The person in charge during inspection, Jose, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 08/13/2026

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

This violation found not in compliance on 08/14/2026. See details below.

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection after the facility was closed for an active cockroach infestation and is free of charge. A completed and signed checklist for reopening, a pest control report, and proof of corrections of exclusionary measures were

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provided prior to this inspection. Facility also paid for permit fee.

Observations:

K23:

Live cockroaches were observed in the following areas:

- nymph near the bar 3 compartment sink
- adult cockroach under the dishwasher
- a nest of all life stages harboring between gaskets of the walk in freezer.

Facility is to remain closed.

Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Joint inspection with Colin C.

CLOSURE / PERMIT SUSPENSION NOTICE

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 8/28/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jose
Owner
Signed On: August 14, 2026