

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 FA0203376 - LOS AMIGOS		Site Address 1040 GRANT RD 305, MOUNTAIN VIEW, CA 94040		Inspection Date 06/11/2026		Placard Color & Score GREEN 81		
Program PR0304659 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NARSISIAN, LEONID		Inspection Time 12:20 - 13:30			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By MILI				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						
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						S
K07	Proper hot and cold holding temperatures		X		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		
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		
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		
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	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

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

Inspector Observations: Held in prep refrigerator more than 4h: Pico de gallo measured at 56F. [COS] PHF VC&D Held in 2-door refrigerator: Cheese, pico de gallo, flautas; measured between 46F and 47F. [COS] PHFs relocated to the walk in for rapid cooling.
Held in self service table: red salsa, green salsa, pico de gallo; measured above 50F. [COS] PHFs will be discarded within 4 hours of holding in this refrigeration unit.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Minor Violations

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

Inspector Observations: Current FSC not available.
[CA] 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.

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: Improper storage of raw meats in the walk in: Raw chicken stored above raw steak and vegetables.

[CA] Store foods in proper order to prevent cross-contamination. Place vegetables and ready-to-eat foods on top shelves, raw meat below them, and raw poultry on the bottom shelf.

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

Inspector Observations: Bulk foods stored in open containers.
[CA] Store open bulk foods in approved NSF containers with tight fitting lids.
Boxed food stored directly on the walk in floor.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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 ambient temperature in 2-door refrigerator at 45F.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Accumulation of debris on the floor.
Accumulation of grease above front hand sink.
[CA] Walls and floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cheese	cold holding drawer	41.00 Fahrenheit	
steak	cooling rack	60.00 Fahrenheit	
beans	walk in	40.00 Fahrenheit	
ground meat	cold holding drawer	40.00 Fahrenheit	
flauta	2 door refrigerator	48.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
chicken	steam table	156.00 Fahrenheit	
steak	steam table	148.00 Fahrenheit	
steak	hot holding box	150.00 Fahrenheit	
pico de gallo	2 door refrigerator	47.00 Fahrenheit	
green salsa, red salsa, pico de gallo	self service table	50.00 Fahrenheit	
beans	hot holding box	153.00 Fahrenheit	
raw chicken	walk in	39.00 Fahrenheit	
cheese	2 door refrigerator	48.00 Fahrenheit	
pico de gallo	prep refrigerator	56.00 Fahrenheit	vc&d
raw steak	walk in	39.00 Fahrenheit	
water	3-comp snink	120.00 Fahrenheit	
chicken	cooling rack	63.00 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 **6/25/2026**. 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: Leonil Gordon
Owner

Signed On: June 11, 2026