

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 FA0207160 - HACIENDA PARRILLA BAR		Site Address 1820 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 04/03/2026
Program PR0305310 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MLSJ, INC.	Inspection Time 10:10 - 11:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDRES	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/30/2026

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

Compliance of this violation has been verified on: 04/03/2026

Cited On: 03/30/2026

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

Compliance of this violation has been verified on: 04/03/2026

Cited On: 03/30/2026

K14 - 8 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

Compliance of this violation has been verified on: 04/03/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Fish	Oven	140.00 Fahrenheit	
Arepas	Warming drawer of oven	135.00 Fahrenheit	
Empanadas	Warming display unit	135.00 Fahrenheit	
Fish	Counter	50.00 Fahrenheit	Marinating, moved to walk in cooler

Overall Comments:

This is the first follow up inspection.

Observations:

K07: Eggs were maintained on ice, empanadas were maintained in the hot display unit, other PHFs are obtained from refrigeration units per order.

K13: The ice machine is clean and no ice is contaminated.

K14: the soda nozzle is clean

Continue to correct any and all pending violations.

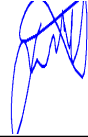
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/17/2026**. 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.

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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: Andres
Chef

Signed On: April 03, 2026