

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 FA0205607 - MI TIERRA MERCADO Y TAQUERIA	Site Address 1130 E SANTA CLARA ST C, SAN JOSE, CA 95116	Inspection Date 06/17/2026
Program PR0307244 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SOCIAS DE MI TIERRA CORP	Inspection Time 12:45 - 13:15
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By CESAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Half and half cream in the prep cooler was measured at 50F. Per butcher, it was left there overnight.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F

[COS] Item was discarded due to time and temperature abuse.

Minor Violations

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:

1. Facility has lacks a three compartment sink for warewashing. A two compartment sink is available.

[CA] Manual warewashing sinks shall have at least three compartments with two integral metal drainboards for manually washing, rinsing, and sanitizing equipment and utensils. Submit plans for installation of a three compartment sink within 30 days.

2. Facility lacks a prep sink.

[CA] All permanent food facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a food preparation sink. Submit plans for the installation of a prep sink within 30 days.

3. The prep cooler is not maintaining PHFs at 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, replace, service, or remove the equipment.

4. The deli cooler holding the raw seafood has the glass door broken.

[CA] Maintain equipment in good repair. Repair, replace, service, or remove the affected equipment.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Two Compartment Sink	120.00 Fahrenheit	
Chlorine - Sanitizer	Two Compartment Sink	100.00 PPM	
Water	Handwash Sink - Kitchen	100.00 Fahrenheit	
Chorizo	Walk in Cooler	40.00 Fahrenheit	
Ambient Air	Prep Cooler	48.00 Fahrenheit	
Bacon	Walk in Cooler - Self -Service Doors	40.00 Fahrenheit	IR
Half and Half	Prep Cooler - Bottom	50.00 Fahrenheit	
Pork	Deli Cooler	41.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Santa Fe Foods - Taqueria

NEW OWNER: Santa Fe Mercardos Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,453.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/26 - 06/30/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/17/26*

*Permit condition:

1. Facility to submit plans for installation of a three compartment sink by 7/17/2026.

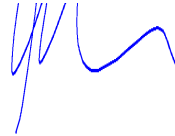
2. Facility to submit plans for installation of a prep sink by 7/17/2026.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **7/1/2026**. 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: Marisela Castro
Environmental Health Safety Coordin

Signed On: June 17, 2026