

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 08/13/2026		Placard Color & Score RED 46		
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TULUM MEXICAN KITCHEN I		Inspection Time 14:50 - 17:10			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By SANDRA				FSC Maritza Gonzalez 05/14/2030

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						S
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	X			N
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		X			
K14	Food contact surfaces clean, sanitized			X	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		
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0302898 - TULUM MEXICAN KITCHEN	Site Address 929 STORY RD 2000, SAN JOSE, CA 95122	Inspection Date 08/13/2026
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TULUM MEXICAN KITCHEN INC	Inspection Time 14:50 - 17:10
K48 Plan review		
K49 Permits available	X	
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Mexican rice in the walk in cooler was measured between 42-53F. Per cook, they were cooked and cooled last night.

Follow-up By
08/20/2026

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Rice was discarded. Discussed cooling process with PIC. provided cooling handout and cooling temperature log. See VC&D report.

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

Inspector Observations:

Refried beans were observed to be cross contaminated with raw beef in the walk in cooler.

Follow-up By
08/20/2026

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS] Beans were discarded. See VC&D report.

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:

- Live cockroaches of all life stages throughout the facility along cracks and gaps of baseboards and walls.
- Concentration of cockroaches noted along the storage area across the dishwashers.
- 2. Photographs: Taken for documentation purposes.
- 3. Supervisor Notified: S. Lew
- 4. Notification: The person in charge during inspection, Sandra, 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

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

OFFICIAL INSPECTION REPORT

Facility FA0302898 - TULUM MEXICAN KITCHEN	Site Address 929 STORY RD 2000, SAN JOSE, CA 95122	Inspection Date 08/13/2026
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TULUM MEXICAN KITCHEN INC	Inspection Time 14:50 - 17:10

Inspector Observations:

Some of the staff's food handler cards were unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Staff were observed handling raw beef and then attempt to handle ready to eat foods without washing hands and changing gloves.

**Follow-up By
08/20/2026**

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] EH Inspector instructed staff to stop, take off gloves, wash hands, and don new gloves prior to handling ready to eat foods.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. All handwash stations lacked soap in their permanently installed soap dispensers.

2. Repeat Violation: The upstairs bar handwash station lacked soap entirely. Bar was not in use.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] PIC restocked the soap at the upstairs bar.

K14 - 3 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, 114125(b), 114141

Inspector Observations:

1. Chlorine at the upright dishwasher measured at 0 ppm. The chlorine solution bucket was empty. No active warewashing was observed.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Staff replaced the sanitizer bucket.

2. Repeat Violation: Minor tan colored growth matter observed on the plastic white baffle inside the ice machine in the upstairs bar area. Soiled surface was not in contact with consumable ice.

[CA] Clean, sanitize, and maintain ice machine.

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:

Ready to eat foods were observed to be stored under raw foods (beef, chicken, shrimp, etc) in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

OFFICIAL INSPECTION REPORT

Facility FA0302898 - TULUM MEXICAN KITCHEN	Site Address 929 STORY RD 2000, SAN JOSE, CA 95122	Inspection Date 08/13/2026
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TULUM MEXICAN KITCHEN INC	Inspection Time 14:50 - 17:10

Inspector Observations:

1. Facility lacks drain plugs/stoppers for the basins of the three compartment sink at the server/bar area.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

2. Facility lacks testing materials for their choice of sanitizer at the upright dishwasher and three compartment sinks, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Repeat Violation: Observed bowls used as scoops for food (chips).

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

2. In use utensils were stored in water measuring at 82F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

[COS] Utensils were replaced. Facility to use on the 1/6 hotel pans in the steam table directly next to the cook line equipment.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

There is a two burner stock pot range that is not under the exhaust hood.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacks a probe type thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The hand wash sink nearest to the cookline with the charbroiler is leaking at the waste pipe.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The first restroom on the left does not have a self-closing door.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

OFFICIAL INSPECTION REPORT

Facility FA0302898 - TULUM MEXICAN KITCHEN	Site Address 929 STORY RD 2000, SAN JOSE, CA 95122	Inspection Date 08/13/2026
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TULUM MEXICAN KITCHEN INC	Inspection Time 14:50 - 17:10

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Restroom lavatories lack a handwash reminder sign.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$3,097.50 Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Chorizo Sausage	Steam Table	150.00 Fahrenheit	
Pozole	Walk in Cooler	28.00 Fahrenheit	
Birria	Shelf - Cooling	170.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Refried Beans	Walk in Cooler	38.00 Fahrenheit	
Beans	Steam Table	155.00 Fahrenheit	
Rice	Steam Table	155.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler - Top	39.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	0.00 Fahrenheit	
Milk	Undercounter Cooler	40.00 Fahrenheit	
Shredded Cheese	Prep Cooler - Top	40.00 Fahrenheit	
Rice	Walk in Cooler	50.00 Fahrenheit	
Birria	Walk in Cooler	36.00 Fahrenheit	
Beef	Walk in Cooler	39.00 Fahrenheit	
Beef	Prep Cooler - bottom	40.00 Fahrenheit	
Water	Utensil Holder	82.00 Fahrenheit	

Overall Comments:

Facility is treated by Banner Pest Control. Most recent report provided was from 08/13/2026 and stated that there was moderate cockroach activity.

Facility is hereby closed due to evidence of a vermin infestation.

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

OFFICIAL INSPECTION REPORT

Facility FA0302898 - TULUM MEXICAN KITCHEN	Site Address 929 STORY RD 2000, SAN JOSE, CA 95122	Inspection Date 08/13/2026
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TULUM MEXICAN KITCHEN INC	Inspection Time 14:50 - 17:10

- **Clean and sanitize the affected area(s) and equipment.**
- **Dispose of all food items that have been adulterated/contaminated.**
- **Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**
- **Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)**
- **Eliminate food and water sources inside and outside the facility.**
- **Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).**
- **Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).**
- **** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**
- **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.**

Facility shall also remit permit fee prior to follow up inspection.

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 **8/27/2026**. 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: Sandra
Manager
Signed On: August 13, 2026