

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 FA0207582 - MAMA LUPITA'S	Site Address 2095 N CAPITOL AV D, SAN JOSE, CA 95132	Inspection Date 09/25/2026
Program PR0305160 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KG & DL INC	Inspection Time 13:35 - 14:25
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SOFIA HERNANDEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/15/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/25/2026

Cited On: 09/15/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/25/2026

Minor Violations

Cited On: 09/25/2026

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

Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

Follow-up By
09/25/2026

Cited On: 09/25/2026

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: The ice scoop for the ice machine was stored on an unclean surface.

[CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.

Follow-up By
09/25/2026

Cited On: 09/25/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Repeated violation: Couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
09/25/2026

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Kitchen's warewash sink	100.00 PPM	
Diced tomato	Preparation fridge	41.00 Fahrenheit	
Cheese	Preparation fridge	41.00 Fahrenheit	
Rice	Steam table	165.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 09/15/2026. The facility was issued a conditional pass for the lack of supplies on the handwash station and for holding potentially hazardous food on the preparation fridge above 51 oF. During today's follow-up inspection, the handwash stations have soap, paper towel, and warm water supplies. Temperature of potentially hazardous foods in the preparation fridge was also measured at or below 41 oF. Therefore, the facility is issued a green pass placard.

However, the above new and repeated violations must be addressed immediately as well.

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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 **10/9/2026**. 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

Sofia Hd2

Received By: Sofia Hernandez
Employee
Signed On: September 25, 2026