

# 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

<b>Facility</b> FA0212988 - LA CUEVA MEX GRILL		<b>Site Address</b> 18486 PROSPECT RD, SARATOGA, CA 95070		<b>Inspection Date</b> 06/20/2025	
<b>Program</b> PR0300952 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> GONZALEZ, URIEL		<b>Inspection Time</b> 09:45 - 11:15
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> URIEL GONZALEZ	<b>FSC</b> Uriel Gonzalez 10/18/26		

**Placard Color & Score**  
GREEN  
86

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
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						S
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	X	
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		
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		
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: Potentially hazardous foods measured at improper hot holding temperature by the grill. Beef, chicken, beans measured at 104F to 121F. Per employee items were prepared within the last hour. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F. [COS] Employee reheated the food at the cook top and the grill.**

### Minor Violations

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: Inside the walk-in cooler, observed raw meats stored above ready-to-eat foods. [CA] Store raw meats separate or below ready-to-eat foods to prevent cross-contamination.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Multiple spray bottles in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.**

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

**Inspector Observations: Boxes and containers of food observed stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Beef	Prep table - cooked	165.00 Fahrenheit	
Raw shrimp	Prepping	35.00 Fahrenheit	
Rice	Walk-in cooler	40.00 Fahrenheit	
Beef	Walk-in cooler	40.00 Fahrenheit	
Beans	Hot holding by grill	121.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Chicken	Hot holding by grill	113.00 Fahrenheit	
Hot water	three compartment sink	120.00 Fahrenheit	
Raw fish	Food prep unit by grill	36.00 Fahrenheit	
Cut tomatoes	Food prep unit by grill	40.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Cheese	Food prep unit by grill	38.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Raw fish	Walk-in cooler	39.00 Fahrenheit	
Beef	Hot holding by grill	104.00 Fahrenheit	

### Overall Comments:

**Facility has an open service request, SR0876266, for the addition of walk-in cooler. At time of inspection, no imminent hazards or operational issues observed due to the walk-in cooler. Operator instructed to follow-up with this department's Plan Check**

**Discussed with operator regarding use of the mop sink.**

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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 7/4/2025. 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



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**Received By:** Uriel  
Owner

**Signed On:** June 20, 2025