

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 FA0281390 - CANTINA CALIFORNIA		Site Address 925 BLOSSOM HILL RD 13, SAN JOSE, CA 95123		Inspection Date 06/02/2022	
Program PR0422515 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HERNANDEZ, JAVIER		Inspection Time 15:30 - 16:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By MARIA COELLO	FSC JESUS VILLATORO 11-25-22		

Placard Color & Score
GREEN
74

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						
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures		X		X			S
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		
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
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		X
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: FOUND THE BACON AT 58F, THE FISH AT 60F STORED IN THIS REFRIGERATOR FOR OVER 4 HRS. FOUND THE CHEESE AT 58 AND THE SLICED TOMATO AT 60F STORED IN THIS SERVICE REFRIGERATOR. [CA] KEEP POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE THE TOMATO AND THE CHEESE HAS BEEN HERE ABOUT 3 HRS, PER OPERATOR AND WILL BE RELOCATED TO A WORKING REFRIGERATOR. SEE VC&D FOR THE FISH AND THE BACON.

Minor Violations

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

Inspector Observations: FOUND THE PAPER TOWELS STORED ON TOP OF THE WALL DISPENSER AT THE HAND WASH SINK IN THE BACK. [CA] KEEP THE PAPER TOWELS INSIDE THE WALL DISPENSER.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND THE WATER TEMPERATURE AT 110F AT THE 3 COMPARTMENT SINK. [CA] PROVIDE HOT WATER AT 120F MINIMUM.

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: FOUND A FEW TRAYS WITH FOOD IN THE WALK IN COOLER UNCOVERED. [CA] COVER THE FOOD.

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: THE SERVICE REFRIGERATOR ACROSS THE COOKING RANGE IS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] ENSURE THAT THIS REFRIGERATOR IS ABLE TO KEEP THE TEMPERATURE AT 41F OR BELOW.

Follow-up By
06/07/2022

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

Inspector Observations: THE LIGHT SWITCH ACROSS THE 3 COMPARTMENT SINK IS MISSING THE COVER. [CA] PROVIDE THE COVER.

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

Inspector Observations: MISSING A THERMOMETER IN THE SERVICE REFRIGERATOR ACROSS THE COOKING RANGE. [CA] PROVIDE A THERMOMETER.

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

Inspector Observations: FOUND WIPING CLOTHS STORED ON THE FOOD PREPARATION TABLES IN THE BACK. [CA] STORE WIPING CLOTHS IN A SANITIZING SOLUTION WHILE NOT IN USE.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

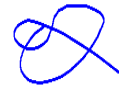
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHICKEN	HOT HOLDING	140.00 Fahrenheit	
FLAN	FRONT SERVICE REFRIGERATOR	41.00 Fahrenheit	
RICE	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	60.00 Fahrenheit	
BEANS	WALK IN COOLER	33.00 Fahrenheit	
BEANS	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
GUACAMOLE	FRONT SERVICE REFRIGERATOR	38.00 Fahrenheit	
GUACAMOLE	WALK IN COOLER	32.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	33.00 Fahrenheit	
PORK	HOT HOLDING	135.00 Fahrenheit	
MEAT	WALK IN FREEZER	14.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	58.00 Fahrenheit	
TAMALES	WALK IN COOLER	32.00 Fahrenheit	
BEEF	WALK IN COOLER	30.00 Fahrenheit	

Overall Comments:

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 **6/16/2022**. 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: MARIA COELLO
MANAGER

Signed On: June 02, 2022