

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 FA0206655 - TROPICANA FOODS		Site Address 1630 STORY RD, SAN JOSE, CA 95122	Inspection Date 09/09/2025
Program PR0301230 - NO FOOD PREP 5,000-20,000 SQ FT - FP07		Owner Name LA TROPICANA FOOD LP	Inspection Time 12:00 - 13:20
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By SALVADOR IBARRA	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Only hand sink in the front meat department does not have functioning wall mounted sensor hand soap dispenser and paper towel dispenser is empty; roll of paper towel is sitting on top of the paper towel dispenser.

Follow-up By
09/12/2025

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. A soap pump dispenser was brought from the store for use; install paper towels inside the dispenser.

2. Hand sink in the back of the meat department does not have soap or paper towel dispensers and is full of non food items such as caulking sticks.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. A handwashing facility shall not be used for purposes other than handwashing. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

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

Inspector Observations: Measured raw beef at ambient temperature at 66F on metal shelving and on hanging ceiling bar; per staff raw beef has been out of temperature for about half hour.

Follow-up By
09/12/2025

[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] raw beef was voluntarily discarded for adulteration (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: 1. Observed raw beef expended out on 2 tall wire shelving units and on a hanging ceiling bar; observed shelving with heavy accumulation of food residue and debris.

Follow-up By
09/12/2025

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.
[COS] Raw beef was voluntarily discarded by manager (see VC&D report).

2. Observed fly land on a piece of meat on the cutting board.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.
[COS] Raw beef was voluntarily discarded by manager (see VC&D report).

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed about 2 house flies in the meat department.

[CA] Remove flies using an approved pest control method. Discussed with manager that hanging sticky strips are not approved to use; facility may install a wall mounted scone device and shall not be installed over food prep or ware washing areas.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ground beef	walk-in cooler	41.00 Fahrenheit	
raw beef	shelving	66.00 Fahrenheit	
raw chicken	walk-in cooler	39.00 Fahrenheit	
raw beef	display case	39.00 Fahrenheit	
raw beef	display case	56.00 Fahrenheit	per staff recently cut and placed in unit

Overall Comments:

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55. *****

A follow up will be conducted on 09/12/2025.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability. *****

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 **9/23/2025**. 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



Received By: Salvador Ibarra
Manager

Signed On: September 09, 2025