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	Site Address	Inspection Date
FA0206239 - LAS ISLITAS	1460 OAKLAND RD F, SAN JOSE, CA 95112	03/27/2025
Program	**Owner Name**	**Inspection Time**
PR0300890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	NOVILLERO LLC	10:15 - 13:15
Inspected By	**Inspection Type**	**Consent By**
GABRIEL GONZALEZ	LIMITED INSPECTION	KARELIA AGUIAR (PIC)

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Broths (7 mares, camaron) measured 42/43F in the walk in fridge. Per PIC, broth was cooked and cooled since yesterday. [CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. 1 [[COS] Voluntarily discarded

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection

Joint inspection with Shannon Warkentin (California Department of Public Health, standardization)

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 **4/10/2025**.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: Karelia Aguiar
manager
Signed On: March 27, 2025