

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 FA0275272 - TOMATINA		Site Address 5245 PROSPECT RD, SAN JOSE, CA 95129	Inspection Date 07/02/2025
Program PR0415997 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NBR TOMATINA SAN JOSE, L	Inspection Time 14:55 - 15:40
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID & BRENDA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/01/2025

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

Compliance of this violation has been verified on: 07/02/2025

Cited On: 07/01/2025

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

Compliance of this violation has been verified on: 07/02/2025

Minor Violations

Cited On: 07/01/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Compliance of this violation has been verified on: 07/02/2025

Measured Observations

Item	Location	Measurement	Comments
Salami	Food prep unit insert	41.00 Fahrenheit	
Raw shrimp	Drawer cooler	40.00 Fahrenheit	
Raw pork	Walk-in cooler	41.00 Fahrenheit	
Meat ball	Hot holding - cook top	136.00 Fahrenheit	
Pork	Drawer cooler	39.00 Fahrenheit	
Raw chicken	Drawer cooler	40.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Marinara sauce	Hot holding - cook top	135.00 Fahrenheit	
Pasta	Drawer cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 7/1/25.

The following major violations are observed still in compliance:

- Soap was available at all designated handwash sinks.
- Potentially hazardous foods was measured at proper holding temperatures. See measured observations.

Also verified that plumbing in facility is operating properly with no signs of sewage back-up or clogs. Ran sinks for kitchen, bar, and dishwasher and all floor sinks drained properly with no slow downs or back up. Toilets in both Men and Women's restroom were also properly flushing. Floor sinks also appear to be cleaned and sanitized.

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 **7/16/2025**. 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.

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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: Brenda Richardson
Manager

Signed On: July 02, 2025