

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 FA0261773 - IC COCINA		Site Address 1208 E ARQUES AV 103, SUNNYVALE, CA 94085		Inspection Date 08/25/2025	
Program PR0383911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MBHR ENTERPRISES INC.		Inspection Time 10:30 - 12:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By KARINA PEREZ	FSC Kunal Ramarapu 08/16/2027		

Placard Color & Score

GREEN
75

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				
K07	Proper hot and cold holding temperatures		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						
K28	Fruits and vegetables washed						
K29	Toxic substances properly identified, stored, used						
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					X	
K36	Equipment, utensils, linens: Proper storage and use					X	
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					X	
K45	Floor, walls, ceilings: built, maintained, clean						
K46	No unapproved private home/living/sleeping quarters						
K47	Signs posted; last inspection report available						

OFFICIAL INSPECTION REPORT

Facility FA0261773 - IC COCINA		Site Address 1208 E ARQUES AV 103, SUNNYVALE, CA 94085	Inspection Date 08/25/2025
Program PR0383911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MBHR ENTERPRISES INC.	Inspection Time 10:30 - 12:15
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: 1. In the preparation unit, measured cut tomato stored above the inserts at 58F. Per employees, tomatoes were prepared and cut 1 hour prior to temperature measurement.
2. On the preparation counter, measured multiple pupusa fillings including meat and vegetables from 68-73F. Per employees, fillings were taken out of the walk-in cooler and moved to ice bath 1 hour prior to temperature measurement. The fillings are stored in ice bath that is not making direct contact with all sides of the container. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.
[SA] 1. Cut tomato was relocated to the under counter refrigeration for rapid cooling.
2. More ice was added to ensure filling containers are fully submerged in ice. Ensure that the ice bath is adequately covering the sides of the container to facilitate rapid cooling.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee washing hands while wearing gloves. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be used and changed as needed. [COS] Manager instructed employee to take off gloves and properly wash hands.

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

Inspector Observations: 1. Observed paper towel roll is located at a distance away from the central station. Food and other equipment is stored underneath the paper towel roll. [CA] Store single use towels in a permanent dispenser closer to the handwash station to prevent contamination of food and other equipment.
2. Observed handwash stations at the front counter and the back warewashing area are blocked by other equipment and are inaccessible. Nearby handwash station in the food prep area is available. [CA] Handwash sink shall be fully stocked and accessible at all times.

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

Inspector Observations: Measured the maximum water temperature at the 3-compartment and preparation sink at 117F. The water temperature fluctuates between 100-117F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: 1. Observed multiple foods in the walk-in cooler and in the preparation area stored directly on the floor. [CA] Food shall be stored six inches above the floor to prevent contamination.
2. Observed multiple foods including raw meat are stored in plastic grocery bags. [CA] Use only approved food grade bags or containers for food storage.

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: Observed the use of cloth napkins stored in direct contact with food. [CA] Discontinue storage of cloth with food. Use only approved, food grade cloth or fabric implements for food storage.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

OFFICIAL INSPECTION REPORT

Facility FA0261773 - IC COCINA	Site Address 1208 E ARQUES AV 103, SUNNYVALE, CA 94085	Inspection Date 08/25/2025
Program PR0383911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MBHR ENTERPRISES INC.	Inspection Time 10:30 - 12:15

Inspector Observations: 1. Observed working utensils are stored in standing water contaminated with oil or grease. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

2. Observed scoop and handle for ice machine is stored in direct contact with ice. [CA] Store utensils in such a way to prevent direct hand contamination with food.

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: Observed accumulation of clutter at the handwash stations and janitorial sink. In the preparation area, observed the 2-door under counter refrigeration unit is broken. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink	117.00 Fahrenheit	100-117F
rice	underneath cook line	66.00 Fahrenheit	Cooling. Per employees, cooked 2 hours prior.
beans	steam table	142.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	
meat filling	preparation counter	68.00 Fahrenheit	
cut tomato	preparation unit	58.00 Fahrenheit	
red salsa	1-door upright cooler	41.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
chicken	1-door upright freezer	-2.00 Fahrenheit	
cream	walk-in cooler	41.00 Fahrenheit	
cooked vegetable filling	preparation counter	72.00 Fahrenheit	
water	preparation sink	117.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
water	handwash sink	100.00 Fahrenheit	
cooked meat	preparation unit	41.00 Fahrenheit	

Overall Comments:

Confirmed with PIC that facility is DBA as "SV COCINA & PUPUSERIA" and that the ownership has not changed. Facility name is to be updated.

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 **9/8/2025**. 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: Karina Perez
Manager

Signed On: August 25, 2025