

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 FA0209201 - MI RANCHO SUPERMARKET - DELI		Site Address 3840 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 09/17/2025		Placard Color & Score YELLOW 75		
Program PR0429274 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MI RANCHO SUPERMARKET		Inspection Time 14:45 - 15:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By RAMIRO URDIANA				FSC RAMIRO URDIANA 5-23-29

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						
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	X			
K07	Proper hot and cold holding temperatures		X		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		
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		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		
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		
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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 FOLLOWING FOOD AT ABOVE 41F FOR OVER 4 HOURS: WHITE RICE 48F, MEXICAN RICE 48F, BEANS 62F IN THE WALK IN COOLER. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D NOTE; THE REST OF THE FOOD THAT IS BELOW 41F AND WAS STORED IN THIS WALK IN COOLER FOR LESS THAN 4 HRS, WAS RELOCATED TO A WORKING REFRIGERATOR.

FOUND THE FOLLOWING FOOD BELOW 135F IN THE HOT HOLDING UNIT: FRIED FISH 110F, SHRIMP DISH 112F, COOKED ONIONS 120F, COOKED CHICKEN 127F, CHILE VERDE 120F, FISH SOUP 128F.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND THE HOT WATER AT THE 3 COMPARTMENT SINK AT 78F. FOUND NO HOT WATER AT THE HAND WASH SINK. [CA] PROVIDE HOT WATER AT 120F MINIMUM AT THE 3 COMPARTMENT SINK AND 100F AT THE HAND WASH SINK. COS.

Minor Violations

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

Inspector Observations: FOUND THE PAPER TOWEL ROLL OUTSIDE THE WALL DISPENSER AT THE HAND WASH SINK. [CA] KEEP THE PAPER TOWEL INSIDE THE WALL DISPENSER. COS

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: FOUND THE WALK IN COOLER UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE WALK IN COOLER SO THAT IT CAN KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

Follow-up By
09/18/2025

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE TOILET PAPER OUTSIDE THE WALL DISPENSER IN BOTH RESTROOMS. [CA] KEEP THE PAPER TOWEL ROLL IN THE DISPENSER.

FOUND THE FLOORS AND THE TOILET IN THE RESTROOM WITH GRIME AND DIRT SPOTS AND TRASH ON THE FLOOR. [CA] CLEAN THE FLOORS AND TOILET MORE OFTEN.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: BOTH RESTROOMS ARE MISSING THE HAND WASH SIGN. [CA] PROVIDE THE HAND WASH SIGNS.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
FRIED FISH	HOT HOLDING	110.00 Fahrenheit	
COOKED ONIONS	HOT HOLDING	120.00 Fahrenheit	
MACARONI SALAD	DISPLAY CASE	40.00 Fahrenheit	
SHRIMP DISH	HOT HOLDING	112.00 Fahrenheit	
CHEESE	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
STEW	HOT HOLDING	138.00 Fahrenheit	
CHILE VERDE	HOT HOLDING	120.00 Fahrenheit	
HAM	DISPLAY CASE	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	78.00 Fahrenheit	
WHITE RICE	WALK IN COOLER	48.00 Fahrenheit	
COOKED BEANS	WALK IN COOLER	62.00 Fahrenheit	
HAM	WALK IN COOLER	40.00 Fahrenheit	
MEXICAN RICE	WALK IN COOLER	48.00 Fahrenheit	
FISH SOUP	HOT HOLDING	128.00 Fahrenheit	
COOKED CHICKEN	HOT HOLDING	127.00 Fahrenheit	
CREAM	DISPLAY REFRIGERATOR	40.00 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 **10/1/2025**. 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

Ramiro Urdiana

Received By: RAMIRO URDIANA
MANAGER

Signed On: September 17, 2025