

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 FA0230119 - METRO BALDERAS #3		Site Address 814 S BASCOM AV, SAN JOSE, CA 95128		Inspection Date 01/29/2026		Placard Color & Score GREEN 84		
Program PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SC CORTEZ INC		Inspection Time 13:00 - 14:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SALMA CORTEZ				FSC ALMA CORTEZ 03/01/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K07	Proper hot and cold holding temperatures		X					N
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						
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	X	
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		
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 FA0230119 - METRO BALDERAS #3	Site Address 814 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 01/29/2026
Program PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SC CORTEZ INC	Inspection Time 13:00 - 14:30
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: Food prep table near the walk in unit has an ambient temperature of 44F and some food items were also measured 44F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Only keep non PHF in the prep cooler near the walk in unit.

Container of beef and bacon next to flat grill was measured 130F - 125F. It was cooked one hour ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHF shall be kept hot holding on a grill or discarded after 4 hours.

Follow-up By
02/03/2026

Minor Violations

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

Inspector Observations: Boxes of meat was left on floor inside the walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Prep cooler behind the counter with salsa was measured 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Repair/fix the prep cooler with salsa it can measured 41F and below.

Follow-up By
02/03/2026

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

Inspector Observations: Salsa and chicken containers has small bowl for scooping food.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Ice scoop was left flat in the ice machine.

[CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Dirty wiping cloths were left on a prep table.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0230119 - METRO BALDERAS #3	Site Address 814 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 01/29/2026
Program PR0330138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SC CORTEZ INC	Inspection Time 13:00 - 14:30

Measured Observations

Item	Location	Measurement	Comments
BEEF	PREP COOLER 2	44.00 Fahrenheit	
PICO DE GALLO	PREP COOLER 1	38.00 Fahrenheit	
SHREADED CHICKEN	PREP COOLER 2	44.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHLORINE SANITIZER	3-COMP SINK	100.00 Percentage	
BEANS	HOT HOLDING	145.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
BOXES OF MEAT	WALK IN FREEZER	12.00 Fahrenheit	
DRINKS	REFRIGERATION	40.00 Fahrenheit	
RAW BEEF	WALK IN COOLER	40.00 Fahrenheit	
RICE	HOT HOLDING	152.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
SALSA	PREP COOLER 2	50.00 Fahrenheit	
TOMATOES	PREP COOLER 1	38.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
BEANS	WALK IN COOLER	38.00 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 2/12/2026. 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: SALMA CORTEZ
PIC
Signed On: January 29, 2026