

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 FA0287609 - PUESTO		Site Address 2752 AUGUSTINE DR 110, SANTA CLARA, CA 95054	Inspection Date 03/17/2025
Program PR0431392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name ISI LOMBROZO	Inspection Time 13:35 - 14:50
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By SARAH SALDANA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/12/2025

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

Compliance of this violation has been verified on: 03/17/2025

Cited On: 03/12/2025

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

Compliance of this violation has been verified on: 03/17/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This follow up inspection was due to major temperature and cooling violations.

Upon inspection:

Cold holding insert by cookline observed to be empty and eggs were moved to drawers under grill.

Eggs measured to be 39F.

Cold holding insert by fryer measured to have:

-Fish at 41F

-Shrimp at 40F

Walk in side cooler measured to have:

-Pistachio cream at 76F (per label cream was made about 1 hour prior)

-Potato filling at 69F (per label filling was made about 1.5 hours prior)

Per operator foods shall now be cooled partially on ice in walk in cooler until blast freezer is available to use for cooling.

Main walk in cooler measured to have:

-Cooked shrimp at 40F

-Cooked chicken at 41F

-Cooked peppers and onions at 41F

Major violations have been corrected. Continue to work on other violations.

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 **3/31/2025**. 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: Sarah Saldana
Manager

Signed On: March 17, 2025