

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 FA0255721 - ZAZIL COCINA MEXICANA		Site Address 377 SANTANA ROW 1120, SAN JOSE, CA 95128		Inspection Date 08/12/2025	
Program PR0373471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESMEX PARTNERS LLC		Inspection Time 11:00 - 13:00
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By MARCELA	FSC REYNA RUBIO 1/12/2028		

Placard Color & Score
GREEN
84

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						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				N

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		
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		X
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		

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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: FOOD INSIDE THE WALK IN REFRIGERATION IS MEASURED 44F AND FOOD NEAR THE DOOR IS MEASURED 50F.

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

NOTE: ALREADY HAS A REPAIR REQUEST AND WAITING FOR THE TECHNION.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: CONTAINER OF SAUCE WAS COOLING WITH MINIMUM ICE AT THE BOTTOM OF THE CONTAINER.

[CA] When cooling PHF's, stir frequently to facilitate rapid cooling. Ice shall reach where food stops in the container.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: OBSERVED FLIES INSIDE THE KITCHEN AREA.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and flies.

[SA] FACILITY ALREADY INSTALLED UV LAMPS TO KILL FLIES. NEED MORE PREVENT CARE TO ELIMINATE THE FLY PROBLEM.

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

Inspector Observations: THREE COMP SINK NEXT TO DISHWASHER WAS LEAKING.

[CA] Repair/fix the leakage.

WALK IN COOLER FAN WAS DRIPPING WATER.

[CA] Repair/fix the leakage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN	ACTIVE COOLING	50.00 Fahrenheit	
SHRIMPS	WALK IN COOLER	44.00 Fahrenheit	
MILK	REFRIGERATION BAR	40.00 Fahrenheit	
PORK	COOKING	150.00 Fahrenheit	
HOT WATER	3-COMP PRESSURE SPRAY	125.00 Fahrenheit	
CHICKEN	WALK IN COOLER THAWING	35.00 Fahrenheit	
CHILI VEDA	WALK IN COOLER	50.00 Fahrenheit	
BEEF	WALK IN COOLER	44.00 Fahrenheit	
HOT WATER	HANDWASHING WOMEN RESTROOM	100.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
BEANS	PREP COOLER	140.00 Fahrenheit	
ENCHILADA	DRAWER REFRIGERATION	40.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
BEEF	FREEZER	17.00 Fahrenheit	
JUICE	REFRIGERATION BAR	43.00 Fahrenheit	
HOT WATER	HANDWASHING MEN RESTROOM	100.00 Fahrenheit	

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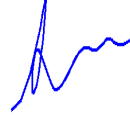
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Overall Comments:

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 **8/26/2025**. 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: MARCELA
MANAGER
Signed On: August 12, 2025