

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 FA0262136 - CARDENAS #212 - DELI		Site Address 320 N CAPITOL AV, SAN JOSE, CA 95133		Inspection Date 03/17/2026		Placard Color & Score YELLOW 72		
Program PR0384486 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 15:00 - 16:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By LUIS SILVA				FSC Not Available

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						S
K07	Proper hot and cold holding temperatures		X		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		X			N
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		
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		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		X
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: Observed potentially hazardous food that measured in the temperature danger zone located display cooler (assorted ceviche types 48F-50F), in different warmers (chicken 124F-127F, fish 121F, chile relleno 128F, carnitas 121F), and in walk-in cooler (carnitas 44F-47F, pozole 49F-50F, pork with bone 46F). Per PIC, the ceviche in the cooler was just prepared and put immediately into the display cooler unit. PIC stated that some of the items in the warmer were put into the unit in the morning and some in the afternoon. PIC stated that the walk-in cooler floor was just washed and sanitized and the staff left the cooler door open for a long time to do so. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Adjust, repair, or replace unit if necessary. Ensure PHFs are cooled down to 41F or below in a walk-in cooler or reach-in cooler PRIOR to being put into a display cooler or prep cooler. Adjust warmers to properly hot hold at 135F or above. Minimize the amount of time that the walk-in cooler door is open when cleaning; adjust walk-in cooler to account for frequent opening and closing of door. [COS] PIC had staff voluntarily discard PHFs that were in the temperature danger zone for more than 4 hours. Other PHFs were put into the walk-in cooler or reheated to 165F. Verified that the walk-in cooler went back down to 39F by end of inspection.

Follow-up By 03/20/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Quat concentration in the 3 comp sink measured at 0ppm for warewashing. [CA] Ensure quat concentration measures at 200ppm. [COS] PIC had staff fix the lines and rewash & sanitize the dishes.

Follow-up By 03/20/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: FSC not available during time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed bags of rice with vegetables that were moldy. PIC stated that the employees were going to throw the food away. [CA] Keep food in good condition and safe. Separate food and clearly mark food that is meant to be discarded.

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 a garbage can being used to store raw chicken during preparation. [CA] Use food grade containers for food storage.

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

Inspector Observations: Observed soiled wiping cloths on food prep surface. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floor is in disrepair; observed large divots in the concrete. [CA] Ensure floors are in good condition and are made of approved materials.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
chicken	hot hold	124.00 Fahrenheit	124F-127F; per PIC recently put into the unit approx 1 hour prior
carnitas	walk-in cooler	44.00 Fahrenheit	44F-47F; PIC stated the walk-in cooler door was wide open for a while for floor washing
soup	hot hold	135.00 Fahrenheit	
beef	cook temp	201.00 Fahrenheit	
pozole	walk-in cooler	49.00 Fahrenheit	49F-50F; PIC stated the walk-in cooler door was wide open for a while for floor washing
hot water	food prep sink	120.00 Fahrenheit	
sour cream	food prep cold hold	42.00 Fahrenheit	
carnitas	hot hold	121.00 Fahrenheit	per PIC; in the unit since this morning
chlorine	3 comp sink	0.00 PPM	
pork with bone	walk-in cooler	46.00 Fahrenheit	PIC stated the walk-in cooler door was wide open for a while for floor washing
hot water	handwash sink	100.00 Fahrenheit	
cooked whole fish	hot hold	121.00 Fahrenheit	per PIC; in the unit since the morning
ceviche (several types)	display cooler	48.00 Fahrenheit	48F-50F; per staff, the ceviche was made 20 minutes prior
hot water	food prep sink	120.00 Fahrenheit	
chicken	cook temp	181.00 Fahrenheit	
tamales	walk-in freezer	15.00 Fahrenheit	
quat	3 comp sink	0.00 PPM	

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 **3/31/2026**. 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: Luis Silva
ASD

Signed On: March 17, 2026