

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 FA0207616 - LAS ISLITAS NAYARIT	Site Address 2108 STORY RD A, SAN JOSE, CA 95122	Inspection Date 11/19/2025
Program PR0301237 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LAURO MENDOZA	Inspection Time 11:00 - 11:50
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By REYNA L.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand wash station in the middle of the kitchen lacked paper towels inside dispenser. Paper towel rolls was maintained by the chest freezer and also by the three-door reach-in refrigerator across from the cook line.

Facility is not yet operating and is in the middle of deep cleaning.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand wash stations are easily accessible and unobstructed. Ensure hand soap and paper towels are easily accessible and readily available at all times.

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: Numerous food preparation refrigerators and reach-in refrigerators were not turned on at the time.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Provide thermometers inside refrigeration units to ensure units are working properly.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Locker storage not provided.

[CA] Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sinks - restrooms	102.00 Fahrenheit	
Hot water	Three-compartment sink - bar	121.00 Fahrenheit	
Hot water	Food preparation sink	125.00 Fahrenheit	
Warm water	Hand wash sink - bar	100.00 Fahrenheit	
Warm water	Hand wash sink - middle of kitchen	105.00 Fahrenheit	Unadjustable
Hot water	Three-compartment sink - kitchen	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

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NEW FACILITY NAME: *El Bombero 408 Inc.*

NEW OWNER: *Facundo Segura*

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 12/01/2025 - 11/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 11/19/2025*

**Permit condition: No opened food shall be maintained in the rear storage area.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **12/3/2025**. 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: Facundo S.
Owner

Signed On: November 19, 2025