

# 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

|                                                                                 |  |                                                                |                                           |                                      |                                         |                                                                                                                                                                |  |                                        |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------------|-------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0207232 - PUPUSA TACOS MIX SALVADORIAN MEXICAN F           |  | <b>Site Address</b><br>1876 CURTNER AV 125, SAN JOSE, CA 95124 |                                           | <b>Inspection Date</b><br>01/08/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>93</b> </div> |  |                                        |
| <b>Program</b><br>PR0304124 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                | <b>Owner Name</b><br>TOBAR ENTERPRISE INC |                                      | <b>Inspection Time</b><br>09:55 - 11:10 |                                                                                                                                                                |  |                                        |
| <b>Inspected By</b><br>HELEN DINH                                               |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                           | <b>Consent By</b><br>LIZ (M)         |                                         |                                                                                                                                                                |  | <b>FSC</b> Oscar Liz Tobar<br>11/13/27 |

  

| 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     |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| 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                              | X   |     |
| 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               |     |     |
| 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 | X   |     |
| 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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|                                                                          |                                                         |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------------|----------------------------------|
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| Program<br>PR0304124 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>TOBAR ENTERPRISE INC                      | Inspection Time<br>09:55 - 11:10 |
| K48                                                                      | Plan review                                             |                                  |
| K49                                                                      | Permits available                                       |                                  |
| K58                                                                      | Placard properly displayed/posted                       |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured a bag of rice holding at 46F in 2 door cold top for less than 4 hours. Observed rice not stored in cold inserts. [CA] Maintain all cold PHFs held at or below 41F.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Lacking chlorine test strips to test concentration of sanitizer. [CA] Provide chlorine test strips.**

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: Lacking mop rack at mop sink. Observed several mopping equipment stored directly in mop sink. [CA] Install mop rack. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item            | Location                 | Measurement       | Comments      |
|-----------------|--------------------------|-------------------|---------------|
| beans           | hot holding              | 151.00 Fahrenheit |               |
| rice            | 2 door cold top          | 46.00 Fahrenheit  |               |
| fries           | 1 door reach in freezer  | 5.90 Fahrenheit   |               |
| raw beef        | 2 door under drawer      | 41.00 Fahrenheit  |               |
| hot water       | warewash/1-comp          | 120.00 Fahrenheit |               |
| meat            | 2 door reach in freezer  | 30.00 Fahrenheit  |               |
| salsa           | 2 door cold top          | 41.00 Fahrenheit  |               |
| chlorine        | warewash                 | 100.00 PPM        |               |
| shredded cheese | 2 door under drawer      | 41.00 Fahrenheit  |               |
| beverages       | 2 door sliding upright   | 40.00 Fahrenheit  |               |
| beef            | flat top                 | 142.00 Fahrenheit |               |
| shell eggs      | 2 door cold top          | 41.00 Fahrenheit  |               |
| warm water      | handsink (cooks/prep/RR) | 100.00 Fahrenheit |               |
| vegetables      | small walk-in            | 39.00 Fahrenheit  |               |
| rice            | walk-in-cooler           | 41.00 Fahrenheit  |               |
| refried beans   | walk-in-cooler           | 41.00 Fahrenheit  |               |
| refried beans   | hot holding              | 163.00 Fahrenheit |               |
| diced tomatoes  | prep table               | 56.00 Fahrenheit  | diligent prep |

### 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 **1/22/2026**. 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.

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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 |



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**Received By:** Liz Tobar  
Manager

**Signed On:** January 08, 2026