

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 FA0303427 - MENDOCINO FARMS		Site Address 2040 WYATT DR 110, SANTA CLARA, CA 95054		Inspection Date 07/21/2026		Placard Color & Score GREEN 93		
Program PR0445902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MENDOCINO FARMS LLC		Inspection Time 12:00 - 13:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SEBASTIAN PARADA				FSC Andrea Perez 10/21/2026

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						
K07	Proper hot and cold holding temperatures			X	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						
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	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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		
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

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: Insert portion of salad prep cooler by register measured to have:

-Cut tomatoes at 43F

-Sliced chicken at 46F

-Salad dressing at 42F

-Halved cherry tomatoes at 44F

Per operator PHFs were stocked at 11:00AM for lunch service and is on ice. Dry ice observed to be below inset.

PHFs in reach in portion measured to be 41F.

[CA] For ice baths, add enough ice and cold water to surround the side of the containers of PHFs to sufficient cool PHFs.

Keep PHFs at 41F and below for cold holding.

[COS]

Operator shall put food on TPHC and will use same schedule at tong cleaning schedules. Per operator work order has already been requested to repair cooler.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chlorine in upright dishwasher measured to be over 200ppm. [CA] Maintain chlorine in upright dishwasher between 50ppm and 100ppm.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Guava lemonade, Passionfruit tea, and Lemonade observed to have been bottled with facility and kept in grab n go cooler. Packaging missing ingredients, quantity, and the location beverage was packaged

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken	Drawer under grill	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Sliced cheese	Prep cooler near grill	40.00 Fahrenheit	
Soup	Soup well	162.00 Fahrenheit	
Peaches	Prep cooler near upright freezer	41.00 Fahrenheit	
Chlorine	Upright dishwasher	200.00 Fahrenheit	
Turkey	Walk in cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cut tomatoes	Walk in cooler	53.00 Fahrenheit	Per label tomatoes were cut about 15 minutes prior
Hot water	3-comp sink	120.00 Fahrenheit	
Hot water	Retort well	189.00 Fahrenheit	
Onion jam	Steam table	146.00 Fahrenheit	
Sliced tomatoes	Prep cooler near grill	41.00 Fahrenheit	
Steak	Drawer under grill	41.00 Fahrenheit	
Cheese spread	Prep cooler near upright freezer	41.00 Fahrenheit	
Steak	Walk in cooler	41.00 Fahrenheit	

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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 **8/4/2026**. 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: Sebastian Parada
Manager
Signed On: July 21, 2026