

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 FA0250852 - LOS LAGOS MEXICAN RESTAURANT		Site Address 4080 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 01/02/2026		Placard Color & Score GREEN 84		
Program PR0364086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JORGE LUIS VELAZQUEZ TC		Inspection Time 10:10 - 12:20			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JORGE VELAZQUEZ				FSC LUCIO MARIN FLORES 4-25-27

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						S
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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	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	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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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

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: FOUND A FOOD EMPLOYEE EATING CARROTS IN THE FOOD PREPARATION AREA. [CA] ENSURE THE EMPLOYEES EAT IN AN AREA AWAY AND SEPARATE FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: MISSING PAPER TOWELS AT THE SECOND HAND WASH SINK IN THE DRY STORAGE AREA. [CA] PROVIDE PAPER TOWELS IN AN APPROVED DISPENSER.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND RAW BEEF STORED ON A SHELF ABOVE ONIONS IN THE WALK IN COOLER. [CA] STORE RAW FOODS OF ANIMAL ORIGIN BELOW COOKED OR READY TO EAT FOOD.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE BOTTOM AND FRONT OF THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THIS AREA MORE OFTEN.

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: FOUND A CLOTH BEING USED TO COVER THE CORN MASA. [CA] USE ONLY FOOD GRADE COVERS. COS

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: THE COLD WATER AT THE SECOND HAND WASH SINK WAS NOT DISPENSING. [CA] ENSURE THAT COLD AND HOT WATER IS BEING DISPENSED AT THE HAND WASH SINK. COS

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: FOUND A MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CUT TOMATO	SERVICE REFRIGERATOR	35.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	120.00 Fahrenheit	
CHEESE	WALK IN COOLER	35.00 Fahrenheit	
RICE	HOT HOLDING	150.00 Fahrenheit	
BEEF	COOKING TEMP	164.00 Fahrenheit	
BEVERAGES	BEVERAGE BAR	32.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	11.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	11.00 Fahrenheit	
CHORIZO	REACH IN FREEZER	11.00 Fahrenheit	
BEANS	HOT HOLDING	145.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	31.00 Fahrenheit	
BEEF	WALK IN COOLER	35.00 Fahrenheit	
POZOLE	WALK IN COOLER	35.00 Fahrenheit	
SALSA	SLIDE DOOR REFRIGERATOR	30.00 Fahrenheit	

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 **1/16/2026**. 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: JORGE VELAZQUEZ
OWNER
Signed On: January 02, 2026