

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 FA0240410 - DONA MARIA MEXICAN RESTAURANT		Site Address 3974 S BASCOM AV, SAN JOSE, CA 95124	Inspection Date 01/14/2025
Program PR0340504 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DONA MARIA INC.	Inspection Time 16:00 - 16:40
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By ELIZABETH	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/09/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/14/2025

Cited On: 01/09/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/14/2025

Cited On: 01/09/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 01/14/2025

Minor Violations

Cited On: 01/14/2025

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

Inspector Observations: 1. Measured container of rice holding at 44F in 3 door reach in at cooks line.

2. Measured a container of tripe holding at 45F in 3 door upright.

Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Cited On: 01/09/2025

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 01/14/2025

Measured Observations

Item	Location	Measurement	Comments
rice	3 door upright	44.00 Fahrenheit	process of cooling
hot water	warewash/1-comp	120.00 Fahrenheit	
tripe	3 door upright	45.00 Fahrenheit	
pulled chicken	hot holding	148.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	
pulled pork	3 door cold top	40.00 Fahrenheit	
rice	3 door reach in	44.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
chlorine	warewash	100.00 PPM	
pulled pork	hot holding	175.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, observed the following: hand wash station accessible and fully stocked with soap and paper towels, hot PHFs held at or above 135F, PHFs cooling in 3 door upright and no manufactured reduce oxygen packaging (ROP) of fish being thawed. Continue to correct the remaining violations noted on 1/9/25.

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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 **1/28/2025**. 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

Elizabeth A

Received By: Elizabeth Almansa
Cashier

Signed On: January 14, 2025