

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 FA0255806 - IGUANAS SANTA CLARA		Site Address 4300 GREAT AMERICA PY 116, SANTA CLARA, CA 95050	Inspection Date 09/04/2025
Program PR0373576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LETICIA RAMIREZ RODRIGU	Inspection Time 10:50 - 11:50
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By NERY MARTINEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/02/2025

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

Compliance of this violation has been verified on: 09/04/2025

Cited On: 09/02/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 09/04/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major temperature violation and dishwashing violation.

Upon inspection:

3-comp sink observed to set up with sanitizer compartment with 200ppm quat ammonia. No active dishwashing observed at time of inspection.

Per operator sanitizer compartment will be changed every 2 hours and provided test stripes.

Prep cooler at end of cookline measured to have:

-Eggs at 39F

-Chorizo at 39F

Prep cooler insert observed to be fully covered with containers.

3-door cooler in back area observed to be empty. Per operator the cooler is broken and buying a new cooler is more cost effective. At time time cooler is not in use and food is in other reach in coolers.

Facility may still use cooler to hold whole uncut produce until new cooler is provided.

3 door prepared food cooler measured to have:

-Salsa at 40F

-Cheese at 41F

Facility has corrected major violation and shall continue working on minor violations from routine inspection.

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 **9/18/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0255806 - IGUANAS SANTA CLARA	Site Address 4300 GREAT AMERICA PY 116, SANTA CLARA, CA 95054	Inspection Date 09/04/2025
Program PR0373576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LETICIA RAMIREZ RODRIGUEZ	Inspection Time 10:50 - 11:50

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: Nery Martinez
Manager

Signed On: September 04, 2025