

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 FA0207597 - MENDOZA TAQUERIA		Site Address 2100 STORY RD C, SAN JOSE, CA 95122		Inspection Date 05/14/2026		Placard Color & Score YELLOW 62		
Program PR0307903 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PEREZ, JOSE LUIS		Inspection Time 12:20 - 14:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOSE PEREZ				FSC Jose Luis Perez 09/11/2029

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		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		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
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	X	
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

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

Inspector Observations: MAJOR: 1) Raw chicken measured to be 66F-71F in box on floor. Per operator chicken was delivered less than 1 hour prior. [CA] PHFs shall be kept at 41F and below. Deliveries shall be stored immediately into cooler upon receiving. [COS] Chicken was moved into freezer immediately.

Follow-up By 05/21/2026

MINOR: 2) 2 door upright cooler on the right of back room measured to have:

- Ambient temperature at 45F
- Egg at 45F
- Cooled pork in red sauce at 45F
- Cooked mussels at 45F
- Cooked shrimp at 45F
- Red sauce at 44F

[CA] Keep PHFs at 41F and below.

[COS] All PHFs were moved out of the cooler and placed into different units.

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

Inspector Observations: MAJOR: 1) Tamales on front counter measured to be 93F - 121F. Per employee tamales were pulled from stove about 2.5 hours and stored on countertop covered with plastic bag. Per operator, they intend to place tamales in cooler to get them cold later.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Tamales will be kept until 2:30PM (up to 4 hours) and then discarded if not used. Facility may not cool down these tamales for later use.

Follow-up By 05/21/2026

MINOR: 2) Chicken soup (117F), stock (112F), and tamales (167F) observed to be in large pots in the back of facility. Tamales observed to be covered by plastic bag. Per operator the items were cooked at the following times:

- Chicken soup at 1.5 hours prior
- Stock at 1.5 hours prior
- Tamales at 10 minutes prior.

[CA] When cooling keep PHFs uncovered/loosely covered in small containers to rapidly cool PHFs. Facilities may use any combination of cooling methods listed above.

[COS] Chicken was removed from soup and placed directly in freezer on tray. Stock and soup were placed into ice bath to rapidly cool down. Tamales were uncovered and will be transferred to tray prior to being placed inside walk in to cooler.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Facility could not provide food handler card upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations: 1) Dead cockroach observed on leg of wooden prep table. Per operator this table is not used frequently. Rodent droppings observed under wooden prep table toward wheel of upright cooler and in corner behind hot water.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Recommend increasing pest control services from monthly to twice a month until no more signs of vermin activity observed.

2) Flies observed in back prep area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations: Cans of raid observed by upright cooler in the back prep room.

[CA] Discontinue use of raid. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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: 1) 2 door prep cooler observed to have fraying gasket. **[CA]** Repair gasket to maintain cooler in good condition.

2) Unfinished wooden table observed next to upright cooler in back area with can opener and tortilla maker attached. Table observed to be stained with food. **[COS]** Remove unfinished table and ensure equipment is smooth, nonabsorbent, and easily cleanable,

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Mop sink observed to be used to rinse out bucket to be used for chicken. Per employees they drain food in mop sink the back. **[Ca]** Discontinue use of outside mop sink for food prep and dishwashing. Use 3-comp sink to prevent any contamination of food.

2) Bowls and cups without handle observed to be used at scoops stored inside bulk dry foods. **[CA]** Provide scoops with handles and store scoops such that handles do not make contact with the food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer observed to be broken for 2 upright cooler in back area. No thermometer observed in any cooler.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: Back mop sink missing back flow prevention device. **[CA]** Provide mop sink back flow prevention device.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Back garbage area has unused/broken equipment around area. **[CA]** Remove clutter.

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: 1) Back door observed to be kept open when not in use **[CA]** Closed back door when not in use.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: 1) Observed numerous chipped floor tiles in the storage room.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

2) Ceilings missing tiles. Observed dust and debris and grease accumulate around ventilation on ceiling. [CA]
Clean and maintain ceiling in good repair.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked shrimp	2 door prep cooler	78.00 Fahrenheit	Per employee cooked about 30 minutes prior and placed on ice prior to being put in cooler
Potatoes	Large pot on counter	174.00 Fahrenheit	Per employee, potatoes will be drained in about 1 hour and then peeled cut and fried immediately.
Sour cream	Front gab n go cooler	40.00 Fahrenheit	
Grilled beef	Steam table	141.00 Fahrenheit	
Refried beans	Steam table	161.00 Fahrenheit	
Chicken	Left back upright cooler	40.00 Fahrenheit	
Red rice	Plastic container on counter top	111.00 Fahrenheit	Per employee, cooked about 45 minutes prior and then was placed in zip lock bags and laid down in two layers in 1 door prep cooler
White rice	1 door prep cooler	36.00 Fahrenheit	
Red rice	1 door prep cooler	37.00 Fahrenheit	
Milk	Left back upright cooler	40.00 Fahrenheit	
Shredded cheese	2 door prep cooler	41.00 Fahrenheit	
Cut tomatoes	Left back upright cooler	41.00 Fahrenheit	
Cut tomatoes	2 door prep cooler	40.00 Fahrenheit	
Milk	Front gab n go cooler	39.00 Fahrenheit	
Rice	Steam table	139.00 Fahrenheit	
Eggs	Ice bath	33.00 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 **5/28/2026**. 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

J.P.M.

Received By: Jose Perez
Owner
Signed On: May 14, 2026