

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 FA0253939 - LA MAS QUERIDA CANTINA & COCINA		Site Address 1632 STORY RD, SAN JOSE, CA 95122	Inspection Date 08/14/2024
Program PR0370015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name M & M VAL CORPORATION	Inspection Time 13:50 - 14:50
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By BRYAN VALENCIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 07/23/2024

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

Compliance of this violation has been verified on: 08/14/2024

Measured Observations

Item	Location	Measurement	Comments
SOUR CREAM	WALK IN COOLER	32.00 Fahrenheit	
CHEESE	WALK IN COOLER	33.00 Fahrenheit	
MEAT	WALK IN COOLER	33.00 Fahrenheit	
MILK	WALK IN COOLER	33.00 Fahrenheit	
CORN	WALK IN COOLER	32.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 7/23/24 AND 7/30/24 IN WHICH THE COLD POTENTIALLY HAZARDOUS FOOD STORED IN THE WALK IN COOLER WAS AT ABOVE 41F.

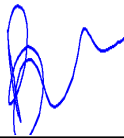
FINDINGS: THE WALK IN COOLER WAS SERVICED AND IT CAN NOW KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. OK TO USE.

NOTE: THIS IS THE SECOND RE-INSPECTION AND IT WILL BE CHARGED AT \$298 PER HOUR, MINIMUM ONE HOUR.

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 **8/28/2024**. 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: BRYAN VALENCIA
OWNER
Signed On: August 14, 2024