

# 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

|                                                                                 |  |                                                              |                                        |                                      |                                         |                                                                                                                                                                |  |                                           |
|---------------------------------------------------------------------------------|--|--------------------------------------------------------------|----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------|
| <b>Facility</b><br>FA0251209 - COCINA DOÑA MARIA MEXICAN RESTAURANT             |  | <b>Site Address</b><br>2215 TASMAN DR, SANTA CLARA, CA 95054 |                                        | <b>Inspection Date</b><br>07/23/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>80</b> </div> |  |                                           |
| <b>Program</b><br>PR0364517 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                              | <b>Owner Name</b><br>JOSE LUIS MORALES |                                      | <b>Inspection Time</b><br>15:05 - 16:35 |                                                                                                                                                                |  |                                           |
| <b>Inspected By</b><br>MAVERICK CHIN                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                        | <b>Consent By</b><br>MARIA           |                                         |                                                                                                                                                                |  | <b>FSC</b> Magdalena Pulido<br>09/21/2026 |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     | 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     |       | X      |     |     | S   |
| K14                            | Food contact surfaces clean, sanitized                                      | X  |       |       |        |     |     | S   |
| 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     |        |     |     | S   |

  

| 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                                          | X   |     |
| K27                   | Food separated and protected                                                        |     |     |
| 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                                                      |     |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| 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               |     |     |
| 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 |     |     |
| 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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

#### Inspector Observations:

**Observed a large dead black fly floating in a 5-quart container of corn in the two-door upright cooler to the right of the dishwashing area.**

**[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.**

**[COS] Container of corn was voluntarily discarded.**

### Minor Violations

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

#### Inspector Observations:

**Raw shell eggs, cooked rice, yogurt, and cheeses measured between 46F and 47F while maintained in the large, two door-upright cooler to the right of the dishwashing area. Ambient of the unit measured 46F via probe. Per staff, ambient of the unit had measured at 41F less than 2 hours prior, and elevated temperature was likely due to frequent opening and closing of the unit.**

**Raw shell eggs measured 49F while overfilled in the upper inserts of the right-side prep cooler at the cook-line. Per staff, eggs stored for 2.5 hours.**

**Green and red individually portioned salsas measured 49F while maintained in the rectangular clear display cooler at the front service area. Ambient of the unit measured 48F via probe. Door observed cracked ajar. Per staff, salsas stored for 2 hours.**

**[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.**

**Ensure refrigeration is capable of maintaining potentially hazardous foods at 41F or below.**

**[COS] After leaving the upright unit closed for 20 minutes, ambient measured 41F via probe. After leaving the display cooler closed for 15 minutes, ambient measured 38F via probe. Overfilled raw shelled eggs were relocated to the lower portion of the prep cooler.**

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

#### Inspector Observations:

**Observed 4+ flies in the kitchen area. Observed a dead fly in a container of corn.**

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

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K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

#### Inspector Observations:

**Observed raw, frozen chicken thawing on a cart near the back door.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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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. Observed knives wedged in between the crevice of prep coolers at the cook-line.**

**[CA] Equipment contacting food shall be stored in a sanitary location.**

**2. Observed the use of grease-stained cardboard to line shelving at the cook-line.**

**[CA] Discontinue the use of cardboard to line surfaces to prevent the possible harborage of vermin.**

**3. Observed the use of grocery, to-go, and trash bags to store bread in the left-side prep cooler at the cook-line.**

**[CA] Discontinue the use of to-go bags in direct contact with food.**

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

## Inspector Observations:

**Observed accumulation of old food and debris underneath refrigeration units in the back storage area.**

**[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the possible attraction of vermin.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                  | Location                           | Measurement       | Comments |
|-----------------------|------------------------------------|-------------------|----------|
| rice                  | two-door upright - middle kitchen  | 47.00 Fahrenheit  |          |
| chorizo               | prep cooler - cook-line - right    | 39.00 Fahrenheit  |          |
| cooked beef and onion | pot - stovetop                     | 149.00 Fahrenheit |          |
| rice                  | steam table                        | 153.00 Fahrenheit |          |
| frozen beef           | upright freezer - back storage     | 13.00 Fahrenheit  |          |
| birria                | steam table                        | 154.00 Fahrenheit |          |
| raw chicken           | upright cooler - back storage      | 40.00 Fahrenheit  |          |
| warm water            | hand sinks                         | 100.00 Fahrenheit |          |
| beans                 | steam table                        | 159.00 Fahrenheit |          |
| frozen shrimp         | upright freezer - back storage     | 12.00 Fahrenheit  |          |
| yogurt                | prep cooler - drinks               | 41.00 Fahrenheit  |          |
| pastor                | prep cooler - cook-line - right    | 41.00 Fahrenheit  |          |
| pico de gallo         | prep cooler - cook-line - left     | 40.00 Fahrenheit  |          |
| hot water             | three compartment warewashing sink | 120.00 Fahrenheit |          |
| shredded cheese       | sliding door cooler - back storage | 41.00 Fahrenheit  |          |
| chlorine sanitizer    | three compartment sink             | 100.00 PPM        |          |
| horchata              | iced - front service               | 36.00 Fahrenheit  |          |
| hot water             | prep sink                          | 120.00 Fahrenheit |          |

## Overall Comments:

**Upon arrival, observed facility has changed the signage on the front of the restaurant to "Mor-Mex".**

**Called owner, Jose, who states that the facility is still under his ownership, "Jose Luis Morales", and that it is a DBA change only.**

**Asked owner to provide proof that he is still the owner following the DBA change. Owner states that he is working on the documentation.**

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 **8/6/2026**. 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.

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## 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: Jose Luis Morales  
Owner

Signed On: July 23, 2026