

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 06/01/2026		Placard Color & Score GREEN 92		
Program PR0373576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LETICIA RAMIREZ RODRIGU		Inspection Time 13:30 - 15:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By NERY MARTINEZ				FSC Nery Martinez 08/18/2030

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						
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		
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		
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		
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) *Horchata measured to be 54F. Per employee horchata containers condensed milk and evaporated milk. No ice observed inside horchata. Per employee ice was in horchata about until about 30 minutes prior.*

[CA] PHFs shall be kept at 41F and below for cold holding. Facility may use ice bath to keep horchata cold as well as adding ice directly into horchata.

[COS] Ice was added to horchata.

MINOR:

2) *Shrimp and shredded cheese measured to be 46F in drawer under griddle. Per employee he had been cleaning cooler and doors had been opened during cleaning.*

Ambient temperature did not change during 30 minutes of keeping cooler shut.

[CA] Keep PHFs at 41F and below. Ensure cooler can maintain ambient temperature at 41F and below.

[COS] Ice was added to shredded cheese bag and to raw shrimp.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Shrimp	Drawer under griddle	38.00 Fahrenheit	
Fresh salsa	Prep cooler	40.00 Fahrenheit	
Raw chicken	2 door upright cooler	37.00 Fahrenheit	
Refried beans	Steam table	153.00 Fahrenheit	
shredded cheese	Drawer under griddle	46.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Chicken	Steam table	159.00 Fahrenheit	
Beans	3 door upright cooler	102.00 Fahrenheit	Per Oeprator, beans were done about 40 minutes irprpo
Cooked beef	3 door upright cooler	31.00 Fahrenheit	
Chorizo	Back prep cooler	62.00 Fahrenheit	Per operator, cooked about 4 hours prior
Eggs	Back prep cooler	41.00 Fahrenheit	
Hot water	3-comp sink	100.00 Fahrenheit	
Rice	Steam table	141.00 Fahrenheit	
Soiur cream	Prep cooler	39.00 Fahrenheit	
Warm water	handwhas sink	100.00 Fahrenheit	
Orange sauce	Grab n go cooler	41.00 Fahrenheit	
Salsa	3 door upright cooler	37.00 Fahrenheit	
Horchata	Counter top	55.00 Fahrenheit	

Overall Comments:

NOTE: Two large burners observed to be missing from cookline. Per employee burner was broken and will replaced with new one later. Ensure any equipment replacement is the exacty same type of previous equipment.

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 **6/15/2026**. 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: Nery Martinez

PIC

Signed On: June 01, 2026