

# 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> FA0256227 - CALI SPARTAN MEXICAN KITCHEN		<b>Site Address</b> 1008 BLOSSOM HILL RD, SAN JOSE, CA 95123		<b>Inspection Date</b> 11/06/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>92</b> </div>		
<b>Program</b> PR0374169 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> PALACIOS, FELIX		<b>Inspection Time</b> 03:15 - 05:00			
<b>Inspected By</b> CHRISTINA RODRIGUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ARNOLD				<b>FSC Mora</b> 3/2027

  

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						
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		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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0256227 - CALI SPARTAN MEXICAN KITCHEN	Site Address 1008 BLOSSOM HILL RD, SAN JOSE, CA 95123	Inspection Date 11/06/2024
Program PR0374169 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PALACIOS, FELIX	Inspection Time 03:15 - 05:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations:** *Since ceviche is served not cooked then the consumer advisory is needed. [CA] Add the consumer advisory to the menu.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *The bar dish sink does not have hot water. Water reached 74 degrees F. [CA] The water must reach 120 degrees F. It may also need to go through plan check before using. Please do not use until the bar setup has been approved through plan check as explained.*

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:** *Observed the scoop handles in the bulk food bins to be in the food. [CA] The scoop handles must be stored not touching the food. [COS] The employee removed the scoops to wash them.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
water	dish sink in kitchen	120.00 Fahrenheit	
beans	warmer	140.00 Fahrenheit	
salsa	bar refrigerator	39.00 Fahrenheit	
rice	walk in	39.00 Fahrenheit	
chicken	refrigerator	40.00 Fahrenheit	
water	hand sink restroom	105.00 Fahrenheit	
water	bar dish sink	74.00 Fahrenheit	
rice	warmer	140.00 Fahrenheit	
sour cream	prep unit	36.00 Fahrenheit	

### Overall Comments:

**A new bar with new equipment has been added in the facility. Spoke with the owner regarding the need to go through the plan check process for the new bar. The bar dish sink does not have hot water and must not be used until permission from this department is given since it may also need to go through plan check first. The kitchen dish sink will be used in the meantime.**

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 **11/20/2024**. 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.

# OFFICIAL INSPECTION REPORT

Facility FA0256227 - CALI SPARTAN MEXICAN KITCHEN	Site Address 1008 BLOSSOM HILL RD, SAN JOSE, CA 95123	Inspection Date 11/06/2024
Program PR0374169 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PALACIOS, FELIX	Inspection Time 03:15 - 05:00

## 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

: Arnoldo G.

Received By: \_\_\_\_\_

Signed On: November 06, 2024