

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 FA0287609 - PUESTO		Site Address 2752 AUGUSTINE DR 110, SANTA CLARA, CA 95054	Inspection Date 12/31/2025
Program PR0431392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name ISI LOMBROZO	Inspection Time 11:10 - 12:00
Inspected By THAO HA	Inspection Type LIMITED INSPECTION	Consent By ANA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Cooked meats(pork and chicken) sealed in plastic bags measured to be 46F-45F. Sealed bags were bagged yesterday per logs. Per operator meats were cooked prior to sealing into bags.

Other items in walk in cooler measured to be 41F-42F.

[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.

Recommend ice bath for bags of sealed food.

[COS] Bags of meat were VC&D. (see VC&D report).

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility has an unapproved HACCP plan for and was not able to provide letter of approval from CDPH. Per employee meats are placed into bags hot and then air is mostly removed manually prior to sealing with a heat sealer.**[CA]** The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. Facility shall submit HACCP to CDPH to gain approval prior to using HACCP.

[COS] Facility shall cease and desist sealing bags until plan is approved by CDPH. Facility may use ziplock bags or other traditional containers to hold and transport meats until plan is approved.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Email contact of CDPH HACCP Specialist was provided to operator via email.

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 **1/14/2026**. 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: Lilia Muro
PIC
Signed On: December 31, 2025