

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 FA0303295 - LA MICHOACANA PLUS		Site Address 1169 S KING RD, SAN JOSE, CA 95122		Inspection Date 07/23/2025		Placard Color & Score GREEN 75		
Program PR0445736 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name RUBEN JIMENEZ		Inspection Time 15:10 - 16:20			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRA BORROEL				FSC Veronica Betancourt 12/19/2028

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	X	
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0303295 - LA MICHOACANA PLUS		Site Address 1169 S KING RD, SAN JOSE, CA 95122	Inspection Date 07/23/2025
Program PR0445736 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name RUBEN JIMENEZ	Inspection Time 15:10 - 16:20
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: 2 potentially hazardous foods observed hot holding at less than 135F; nacho cheese, 110F and cooked corn at 129F. Per PIC, the morning shift prepared the food items over 4 hours ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] foods were voluntarily discarded in the trash (see VC&D report)

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand sink in the back preparation area is blocked with trays; paper towel and soap dispensers are empty; facility has another hand sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Provide handwashing cleanser and paper towels in dispensers at handwash stations at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed accumulation of dry encrusted food residue on table mounted can opener blade; can opener was not being used at time of inspection.

[CA] wash, rinse and sanitize can opener blade to prevent cross contamination.

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

Inspector Observations: *REPEAT VIOLATION**

Water temperature at employee restroom hand sink is measured at 73F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Quaternary ammonium test strips are not provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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 ice machine scoop in ice with handle touching the ice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

[COS] PIC removed scoop and stored in a clean container.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

OFFICIAL INSPECTION REPORT

Facility FA0303295 - LA MICHOACANA PLUS	Site Address 1169 S KING RD, SAN JOSE, CA 95122	Inspection Date 07/23/2025
Program PR0445736 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name RUBEN JIMENEZ	Inspection Time 15:10 - 16:20

Inspector Observations: *Observed an approx 2 inch X 2 inch square/opening on wall under the ice cream scoop dipper well.*

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations: *Observed food residue and debris in between and behind equipment in the front service area.*

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
corn	warmer	129.00 Fahrenheit	
watermelon	top well	40.00 Fahrenheit	
ham	3 door reach in	39.00 Fahrenheit	
milk	3 door reach in	40.00 Fahrenheit	
agua fresca milk	refrigeration unit	33.00 Fahrenheit	
sliced tomatoes	top well	40.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
cheese	top well	40.00 Fahrenheit	
pico de gallo	top well	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
coconut ice cream	freezer unit	-16.00 Fahrenheit	
water	restroom hand sink	73.00 Fahrenheit	
nacho cheese	warmer	110.00 Fahrenheit	
milk	prep unit	36.00 Fahrenheit	
ham	top well	45.00 Fahrenheit	was removed for food prep
cut melon	top well	45.00 Fahrenheit	lid open per PIC (other foods under 41F)

Overall Comments:

Specialist provided Spanish translation during this inspection.

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 **8/6/2025**. 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

Alejandra B.

Received By: Alejandra Borroel
Employee

Signed On: July 23, 2025