

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 FA0230836 - CALI SPARTAN MEXICAN KITCHEN		Site Address 515 S 10TH ST, SAN JOSE, CA 95112		Inspection Date 05/26/2026		Placard Color & Score YELLOW 72		
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CALI SPARTAN MEXICAN KIT		Inspection Time 13:45 - 16:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By KEIRY				FSC Nahu Cortez 06/06/2028

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						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				S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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							
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		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review				X
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:

Numerous PHFs in the walk in cooler measured between 43-49F. Per PIC, the cooler has been functioning properly. The exterior thermometer was measuring at 47F, the three internal thermometers measured between 45-48F, ambient air of the cooler was measured at 44F with a probe type thermometer, and the air blowing out of the cooler was measured at 42F with an IR thermometer.

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

[COS] PIC turned the temperature down in the cooler. After 15 minutes the ambient air of the cooler was measured at 39 with a probe thermometer. Foods were opened to cool back down rapidly.

Follow-up By
06/02/2026

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

Inspector Observations:

Potentially hazardous foods were found still cooling in covered 1/3 hotel pans in the walk in cooler. Pans were stacked up to 4 hotel pans high and side by side. Al pastor meat measured between 70-80F at 3:30 pm. Per cook, they started cooling items at 8 am. Chicken was measured between 58-65F at 3:30 pm, per cook, they began cooling at 10 am. Asada was measured at 68-70F and had began cooling at 11 am.

[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.

[COS] Chicken and al pasotr were discarded. Asada was placed into ice baths to rapidly chill.

Discussed with PIC about their cooling process. PIC deferred to cook. Cook stated that after cooking they place meats on a sheet tray and let it cool for 3 hours. After the three hours they place into 1/3 hotel pans, cover, stack, and place into the walk in cooler. The walk in cooler is on the smaller side does not have adequate space to cool open foods.

Educated cook and PIC on alternative cooling practices and methods. Provided cooling logs. Facility to fill out and provide cooling logs to verify proper cooling parameters are met. Facility to use ice baths to cool down foods.

Follow-up By
06/02/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Some of the staff's food handler cards were unavailable for review upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

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Inspector Observations:

The wall mounted soap dispensers in the restroom handwash station and the handwash station in the front of house were both empty.

Note: Pump bottles of soap were available at each.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacks a probe type thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

Inspector Observations:

Facility is propping open the back door of the facility.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Repeat Violation: Facility has built the outdoor shed area to be fully finished without submitting plans for plan check approval. Facility is storing beverages, produce, and salsa cups in a cooler.

Follow-up By
06/26/2026

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans to this department within 1 month.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beans	Steam Table	140.00 Fahrenheit	
Asada	Flat Grill	150.00 Fahrenheit	
Chicken	Walk in Cooler	68.00 Fahrenheit	
Pico de Gallo	Prep Cooler	40.00 Fahrenheit	
Cheese	Prep Cooler	40.00 Fahrenheit	
Rice	Steam Table	140.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

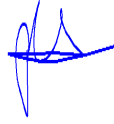
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/9/2026**. 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.

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: Pedro Palacios
Owner
Signed On: May 26, 2026