

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 FA0206239 - LAS ISLITAS		Site Address 1460 OAKLAND RD F, SAN JOSE, CA 95112	Inspection Date 12/03/2025
Program PR0300890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NOVILLERO LLC	Inspection Time 11:10 - 12:00
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By KIMBERLY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/26/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/03/2025

Cited On: 11/26/2025

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

Compliance of this violation has been verified on: 12/03/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
SHRIMP BROTH	WALK-IN REFRIGERATOR	37.00 Fahrenheit	PER OPERATOR, MADE ON SUNDAY
BEANS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	PER OPERATOR, MADE ON MONDAY

Overall Comments:

This was a follow-up to the 11/26/25 routine inspection. The previously noted major violations were observed to be in compliance.

K06 (Obstructed handsink): Observed the kitchen handsink was not obstructed today.

K09 (Improper cooling): Per operators, there was no active cooling occurring right now. Measured internal temperatures of PHFs in walk-in refrigerator to be 41F and below.

The yellow placard was replaced with a green placard.

Notes:

- The kitchen only has one handsink located at one end of the room, away from the main cooking/prep area. Minor handwashing violations were observed during the 11/26/25 inspection. If more handwashing violations are observed in the future, the facility may be required to install another handsink in the other side of the kitchen.

- Discussed cooling procedures with operators again. Food must be cooled to 70F in 2 hours, and then to 41F in 4 hours. Ensure operators use a metal probe thermometer to confirm food has reached these temperatures within the time limits.

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 **12/17/2025**. 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.

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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: Kimberly Montano
Manager

Signed On: December 03, 2025