

**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> FA0207008 - CARDENAS #204 - DELI/ TORTILLERIA		<b>Site Address</b> 1745 STORY RD, SAN JOSE, CA 95122		<b>Inspection Date</b> 03/13/2026	
<b>Program</b> PR0424266 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> MI PUEBLO NEWCO, LLC		<b>Inspection Time</b> 11:10 - 12:00
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> PEDRO BEAS	<b>FSC</b> Jose Rodriguez 7/6/2027		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>81</b>

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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			S
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						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0207008 - CARDENAS #204 - DELI/ TORTILLERIA	Site Address 1745 STORY RD, SAN JOSE, CA 95122	Inspection Date 03/13/2026
Program PR0424266 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MI PUEBLO NEWCO, LLC	Inspection Time 11:10 - 12:00
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:** *Freshly boiled steak on a big pot was stored next to the stove below 130 oF. The chef said the steak stew was cooked an hour ago.*

**[CA]** *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any of the potentially hazardous food products are going to be stored at room temperature, a proper time/temperature logs must be used which indicate the time taken out of the safe temperature and the time the food products shall be discarded. The chef reheated the stew and stored it on the steam table (COS).*

Follow-up By  
03/13/2026

*Roasted chicken and chicken wings stored on the upright oven and on the self-serve hot case were measured between 110 oF and 130 oF. The chef said the roasted chicken was cooked an hour ago while the wings were cooked more than two hours ago.*

**[CA]** *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any of the potentially hazardous food products are going to be stored at room temperature, a proper time/temperature logs must be used which indicate the time taken out of the safe temperature and the time the food products shall be discarded. The chef reheated the roasted chicken while the wings were voluntarily condemned and destroyed (SA).*

### Minor Violations

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

**Inspector Observations:** *One of the handwash sinks located in the deli kitchen was clogged.*

**[CA]** *Repair the sink to drain the gray water properly.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Some open bag food products were stored on the shelf in the dry storage area.*

**[CA]** *Store all open bag food products in properly labeled bulk containers.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

**[CA]** *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

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:** *Some clean working utensils including the slicer were stored in unclean container/surface and milk crates*

**[CA]** *All reusable utensils including the ice scoop must be stored on clean surface/container in between use.*

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

**Inspector Observations:** *There was excessive water accumulation on the floor area. There was some slime buildup on the shelves located in the deli kitchen area as well.*

**[CA]** *Conduct a regular thorough cleaning of the floor below the shelves and keep the floor area neat and dry.*

### Performance-Based Inspection Questions

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0207008 - CARDENAS #204 - DELI/ TORTILLERIA	<b>Site Address</b> 1745 STORY RD, SAN JOSE, CA 95122	<b>Inspection Date</b> 03/13/2026
<b>Program</b> PR0424266 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> MI PUEBLO NEWCO, LLC	<b>Inspection Time</b> 11:10 - 12:00

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Salsa	Preparation fridge	39.00 Fahrenheit	
Rice	Steam table	159.00 Fahrenheit	
Chicken	Steam table	159.00 Fahrenheit	
Guacamole	Preparation fridge	35.00 Fahrenheit	
Steam	Steam table	165.00 Fahrenheit	
Beans	Steam table	156.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Steak	Kitchen	120.00 Fahrenheit	

## Overall Comments:

**Note: Food safety manager certificate: Jose Rodriguez - 7/6/2027**

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 **3/27/2026**. 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 Beas  
Manager

**Signed On:** March 13, 2026