

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 FA0208172 - UNA MAS		Site Address 2559 N 1ST ST, SAN JOSE, CA 95131		Inspection Date 02/12/2026		Placard Color & Score YELLOW 77		
Program PR0305064 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KHANNA, SHALINI		Inspection Time 13:45 - 15:15			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MONICA				FSC SHALINI KHANNA 03/22/2026

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		X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
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	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		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Observed empty paper towel dispensers at the warewashing handsink and the employee restroom handsink.*

Follow-up By
02/17/2026

[CA] *Keep paper towel dispensers stocked at all times.*

[SA] *A stack of paper towels was placed at each handsink.*

Minor violation: *At the frontmost prep area handsink, observed the soap dispenser was stored inside the sink.*

[CA] *Do not store items inside handsinks; keep them unobstructed at all times.*

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

Inspector Observations: *Inside the walk-in refrigerator: measured internal temperature of cooked chicken to be 100F. PIC stated it had been cooked at 8am today (approximately 6 hours prior).*

Follow-up By
02/17/2026

[CA] *Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:*

- *From 135°F to 70°F in 2 hours, AND*
- *From 70°F to 41°F in 4 hours*

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

[COS] *Chicken was voluntarily discarded. See VCD form.*

Minor Violations

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

Inspector Observations: *Measured warm water at the warewashing handsink to be over 140F. Operators were not able to turn on the cold water (no water came out when the cold water faucet handle was turned). Note: another handsink was located near the 3-compartment sink.*

[CA] *Water temperature at handsink must not exceed 120F to ensure it is usable.*

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: *Sanitizer test strips were not available upon request.*

[CA] *Obtain sanitizer test strips.*

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

Inspector Observations: *Observed accumulation of food debris on floors between/under equipment/against walls in the food prep areas.*

[CA] *Keep floors clean.*

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Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK, WAREWASHING AREA	140.00 Fahrenheit	NO COLD WATER AVAILABLE AT THIS HANDSINK
WARM WATER	HANSINK, FRONT PREP AREA	100.00 Fahrenheit	
COOKED CHICKEN	WALK-IN REFRIGERATOR	100.00 Fahrenheit	COOLING SINCE 8AM
BEANS, RICE, COOKED CHICKEN	STEAM TABLE	150.00 Fahrenheit	
BEANS, MEAT	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
PICO DE GALLO, SALSA	PREP INSERTS	40.00 Fahrenheit	
SALSA	SELF-SERVICE AREA	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please contact Mindy Nguyen at (408) 918-3490 or mindy.nguyen@deh.sccgov.org if there are any changes or updates.

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 **2/26/2026**. 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: Shalini Khanna
Owner

Signed On: February 12, 2026