

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 FA0207160 - HACIENDA PARRILLA BAR		Site Address 1820 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 08/21/2026
Program PR0305310 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MLSJ, INC.	Inspection Time 11:30 - 12:45
Inspected By CHRISTINA RODRIGUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By JAVIER	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 08/19/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 08/21/2026. See details below.

Cited On: 08/21/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed a live cockroach on the table near utensil storage. Observed a dead cockroach in the walk in cooler on the floor and on the table near the coffee items. [CA] Take effective measures to eliminate the roaches from inside the facility. Facility must remain closed until permission from this department is given to reopen.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Reinspect with Javier, the facility manager at the time. A live cockroach was observed on the table near the utensil storage. Observed a dead cockroach in the walk in cooler and a dead cockroach on the table near the coffee items. This facility must remain closed. Take effective measures to eliminate the cockroaches and protect food from contamination. Recommend the glue boards to help monitor cockroach activity. Continue to clean and close holes in the ceiling tiles to help keep the roaches from entering. If there are gaps under doors that lead to outside then close the gaps under the doors. Please complete all of the items on the checklist and required fee then we can set up a reinspection appointment.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/4/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: _____

Signed On: August 21, 2026