

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 FA0250966 - TOMATINA		Site Address 3127 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 05/28/2026	
Program PR0364231 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name NBR TOMATINA SANTA CLAF		Inspection Time 13:30 - 15:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By PABLO RODRIGUEZ	FSC Nicolas Luis Aparicio 07/25/2029		

Placard Color & Score

GREEN
87

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						
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						
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		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						
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						
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						
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						
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: MAJOR:

Upright dishwasher measured to have 0ppm sanitizer. Dishes observed to be washed at time of inspection. [CA] [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [COS] Operator shall manually sanitize after using dishwasher. Operator filled 3-comp sink with 200 ppm quat and dropped dishes in sanitizer to manually sanitizer.

MINOR:

Scoops and servers observed to be stored in almost empty scoop well with flowing water. Per employee utensils were not used before opening about 3 hours prior. [CA] When using scoop well, ensure scoops and utensils food contact surface is submerged and water is flowing vigorously enough to dislodge and flush away food. [COS] Employee added water to scoop well to ensure utensils were submerged under running water

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1)Dusty rodent droppings observed under soda machine on prep table shelf. No food on shelf and only item stored on shelf was a pump for soda machine

2) Rodent dropping observed next to water heater on floor.

3) One dead cockroach observed in trap in corner between 3-comp and upright dishwasher.

[CA] Remove old droppings and clean up dead cockroaches.

Call pest control for rodent and cockroach intervention immediately.

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: Chub of raw beef observed above cooked meatball and cooked pasta. [CA] Keep raw animal product below ready to eat foods and produce to prevent cross contamination

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	200.00 Fahrenheit	
Cheesecake	Cookline prep cooler	30.00 Fahrenheit	
Cut tomatoes	Salad prep cooler	39.00 Fahrenheit	
Meatballs cooked	Walk in cooler	13.00 Fahrenheit	
Pasta cooked	Walk in cooler	41.00 Fahrenheit	
Sausage	Pizza prep cooler	40.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Blue chesse	Salad dressing over	39.00 Fahrenheit	
Quat ammonia	Handwash sink	41.00 Fahrenheit	
Calamari + Seafood	Cookline prep cooler	39.00 Fahrenheit	
Blue cheese	Pizza prep cooler	40.00 Fahrenheit	
Mozzarella	Pizza prep cooler	39.00 Fahrenheit	
Vodka sauce	Cookline prep cooler	36.00 Fahrenheit	
Hummus	Salad prep cooler	39.00 Fahrenheit	
Quat ammonia	3-comp sink	120.00 Fahrenheit	
Sautee spinach	Pizza prep cooler	44.00 Fahrenheit	Per operator, spinach cooked an hour ago

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Overall Comments:

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 **6/11/2026**. 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: Pablo Rodriguez
Chef

Signed On: May 28, 2026