

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 FA0250098 - LAS PALMUS MERCADO Y CARNICERIA-DELI		Site Address 1080 SARATOGA AV 15, SAN JOSE, CA 95129		Inspection Date 08/01/2025		Placard Color & Score GREEN 77		
Program PR0387406 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LOPEZ, MIGUEL		Inspection Time 13:00 - 14:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By MIGUEL LOPEZ				FSC ELIZABETH MARTINEZ 01/29/2027

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

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

Inspector Observations: MULTIPLE FOOD ITEMS WERE KEPT IN A DEEP POT & PAN FOR COOLING AND TEMPERATURE WAS MEASURED UP TO 50F.

[CA] After cooking, heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: CHICHARRONES AND FREIED TACOS WERE MEASURED 97F & 120F. FOOD WAS PREP 2 HOURS AGO.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PROVIDE HEAT LAMP THAN CAN KEEP FOOD AT 135F AND ABOVE.

GUACAMOLE & PICO DE GALLO WAS MEASURED 45F IN A PREP COOLER AMBIENT TEMPERATURE WAS 35F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] KEEP THE LID CLOSED WHEN NOT IN USE.

K14 - 3 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, 14125(b), 114141

Inspector Observations: CUTTING BOARD TABLE FOR CUTTING MEAT IS SCRATCHED AND SCORED.

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

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

Inspector Observations: MULTIPLE FLIES INSIDE THE FACILITY.

[CA] Keep the facility free of flies to prevent cross contamination.

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

Inspector Observations: TUB OF CHICKEN AND MEAT CARTONS ON FLOOR INSIDE THE WALK IN UNIT.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: CONTAINER OF GUACAMOLE HAD A PLASTIC SMALL PLASTIC CONTAINER IN IT FOR SCOOPING.

[CA] Use a scoop with handle and use it in such a way that the handle does not come in direct contact with food to prevent contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: MULTIPLE DIRTY WIPING CLOTHS IN THE MEAT AREA.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

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Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
BEEF DISH	WALK IN COOLER	47.00 Fahrenheit	
FIRED TACO	STEAM TABLE	120.00 Fahrenheit	
CHICKEN	COLD DISPLAY	40.00 Fahrenheit	
PORK	COLD DISPLAY	38.00 Fahrenheit	
GUACAMOLE	PREP COOLER	45.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
RICE	STEAM TABLE	160.00 Fahrenheit	
GUACAMOLE	WALK IN COOLER	45.00 Fahrenheit	
SHRIMPS	COLD DISPLAY	36.00 Fahrenheit	
SHREADED CHICKEN	STEAM TABLE	157.00 Fahrenheit	
CHICHARRONES	HEAT LAMP	97.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
SANITIZER	BUCKET	100.00 PPM	
MEAT	WALK IN COOLER FOR MEAT	40.00 Fahrenheit	
BEANS	STEAM TABLE	160.00 Fahrenheit	
HOT WATER	TWO COMP SINK	130.00 Fahrenheit	
CHILI VEDA	STEAM TABLE	150.00 Fahrenheit	
PICO DE GALLO	PREP COOLER	45.00 Fahrenheit	
BEANS	ICE BATH-COOLING	125.00 Fahrenheit	
BEEF	COLD DISPLAY	40.00 Fahrenheit	
BEANS	WALK IN COOLER DEEP DISH	50.00 Fahrenheit	

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 **8/15/2025**. 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.

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: MIGUEL LOPEZ
OWNER

Signed On: August 01, 2025