

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 FA0262136 - CARDENAS #212 - GROCERY		Site Address 320 N CAPITOL AV, SAN JOSE, CA 95133		Inspection Date 12/06/2024		Placard Color & Score GREEN 88		
Program PR0384484 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name MI PUEBLO NEWCO, LLC		Inspection Time 14:15 - 15:45			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By DIANA/ DULCE				FSC Not Available

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						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				N
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						S
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	X	
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		X
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Missing food safety manager certificate

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Infant formula offered for sale after the "use by" date.

Below is the list:

13 cans of Similac Advance infant formula 13 fl oz (use by 1 Nov 24)

1 can of Similac Advance infant formula 13 fl oz (use by 1 Jul 2023)

1 can of Similac Advance infant formula 13 fl oz (use by 1 Jul 2024)

2 bottles Enfamil neuro pro infant formula 32 fl.oz. (use by: Nov 1 2024)

1 can of Enfamil Simply Plant-based Infant formula 12.9 oz (use by:1 Jun 24)

[CA] Check "use by" date and remove infant formula that passed "use by" date.

[COS] PIC removed items from shelf and place at expired basket at the back.

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: Leaking faucet when water turns on for 3 compartment sink in meat department.

Sprayer handle is broken for 3 compartment sink in meat department.

[CA] Repair faucet and secure leak. Replace sprayer handle.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Debris built up on the fogger at produce area.

[CA] Produce fogger shall be cleaned and maintained in accordance with manufacturer's specifications.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1 of the 2 compartment sink was clogged with soil. The other compartment was able to drain.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

Needs Improvement - Food in good condition, safe, unadulterated.

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Measured Observations

Item	Location	Measurement	Comments
Beef	Walk-in fridge	35.00 Fahrenheit	
Cheese	Store area	33.00 Fahrenheit	
Water	3 compartment sink meat department	136.00 Fahrenheit	
Water	Hand wash sink meat department	100.00 Fahrenheit	
Water	2 compartment sink	126.00 Fahrenheit	
Cut Cantaloupe	Walk-in fridge produce	40.00 Fahrenheit	
Ham	Store area	35.00 Fahrenheit	
Water	1 compartment sink	60.00 Fahrenheit	Actively thawing meat
Milk	Store area	33.00 Fahrenheit	
Yogurt	Store area	33.00 Fahrenheit	
Chicken	Display case	37.00 Fahrenheit	
Water	Hand wash sink produce department	100.00 Fahrenheit	
Beef	Display case	40.00 Fahrenheit	
Eggs	Store area	39.00 Fahrenheit	
Pork	Display case	40.00 Fahrenheit	
Water	3 compartment sink	128.00 Fahrenheit	
Cut water melon	Store area	41.00 Fahrenheit	

Overall Comments:

Per PIC, no oyster was ordered and sold for last 90 days. Usually they have oyster during summer season.

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 **12/20/2024**. 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: Dulce
Assistant store manager
Signed On: December 06, 2024