

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 07/22/2025		Placard Color & Score GREEN 89		
Program PR0364231 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name NBR TOMATINA SANTA CLAF		Inspection Time 12:35 - 14:05			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOYCELIN MAGNO				FSC Joycelin Magno 3/14/2028

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	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				
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		
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		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink between back area and main cookline observed to be missing paper towels. 3 other sinks observed to be fully stocked available for handwashing.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large pile of sauteed spinach observed on cooling rack measuring 141F interiorly and 97F exteriorly.

[CA] When cooling PHFs portion PHFs into smaller portions to ensure effective air flow and cooling, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Ensure PHFs is mixed routinely to ensure even cooling.

[COS] Operator spread spinach between 3 different sheet trays and placed trays on speed rack inside walk in cooler to completely cool.

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: Scoops in water well observed to be stored in a dry well. [CA] Scoops shall be kept under continuously circulating water to prevent bacterial build up. Facility may wash, rinse, and sanitize scoops every 4 hours on a schedule.

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: Facility only has chlorine test stripes and is missing quat ammonis test stripes.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cream	Walk in cooler	39.00 Fahrenheit	
Milk	Grab n Go under the cooler	41.00 Fahrenheit	
Blue cheese	Salad prep coole	140.00 Fahrenheit	
Cheese wheel	Walk in cooler	39.00 Fahrenheit	
Warm water	handwash sink	1,000.00 Fahrenheit	
Shreddded chees	Pizza prep cooler	41.00 Fahrenheit	
White pasta sauce	Prep cooler by main cookline	156.00 Fahrenheit	
Raw shrimp	Walk in cooler	33.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sausage	Prep cooler by main cookline	40.00 Fahrenheit	
Cooked pasta	Walk in cooler	30.00 Fahrenheit	
Cooked pasta	Prep cooler by main cookline	49.00 Fahrenheit	
Chlorinew	Upright dishwasher	100.00 Fahrenheit	
Spinach	Cooling rack	140.00 Fahrenheit	

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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 **8/5/2025**. 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: Joycelin Magno
Manager

Signed On: July 22, 2025