

**- No Signature**  
**- No Consent By**



**OFFICIAL INSPECTION REPORT**

<b>Facility</b> FA0240410 - IDONA MARIA MEXICAN RESTAURANT		<b>Site Address</b> 3974 S BASCOM AV, SAN JOSE, CA 95124		<b>Inspection Date</b> 05/26/2026	
<b>Program</b> PR0340504 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> DONA MARIA INC.		<b>Inspection Time</b> 12:20 - 13:50
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b>	<b>FSC Maria Prado</b> 3/8/28		

**Placard Color & Score**  
**GREEN**  
**83**

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	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		X			
K15 Food obtained from approved source							
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		
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, 14125(b), 114141

**Inspector Observations: Sanitizer compartment with containers soaking measured to have 0ppm chlorine.**  
**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**  
**[COS] Chlorine was added to 3-compartment sink until 100ppm was reached.**

### Minor Violations

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

**Inspector Observations: 2 Food handler cards are expired. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: 1) Prep cooler across from cookline measured to have:**

- Rice at 46F
- Chicken at 44F
- Shredded chicken at 47F
- Pulled pork at 47F
- Shredded cheese at 47F
- Sour cream at 48F

**Per employee cooler was stocked today within the last 3 hours around opening at 9:00AM and rice was made today and pulled around 8:00AM to cool.**  
**[CA] PHFs shall be kept at 41F and below for cold holding.**  
**[COS] Operator moved all PHFs below in reach portion of prep cooler moved to other prep cooler and other upright coolers. PHFs in reach in portion of cooler was put into ice bath to keep cold.**

**2) Refried beans measured to be 146F internally and 130F externally at edge of pan.**  
**[CA] Stir refried beans to ensure beans are reheated and kept hot evenly.**  
**[COS] After stirring the bean measured to be 139F**

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

**Inspector Observations: Cooked beef bones measured to be 118F at cooling rack in back room next to coolers. Per operator beef bones were cooked about 1.5 hours prior.**  
**[CA] Ensure PHFs can cool from 135F to 70F within the first two hours of cooling. Keep PHFs in small units to more effectively cool PHFs.**  
**[COS] Per employee beef was is placed in upright freezer after a few hours on rack and cold enough to move. Employee immediately split tray into 2 portions and moved both portions into top of reach in freezer to continue cooling.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cheese	Prep cooler across of line	47.00 Fahrenheit	
Sour cream	Reach in glass door cooler	41.00 Fahrenheit	
Refried beans	f	130.00 Fahrenheit	
Raw chicken	Delivery	43.00 Fahrenheit	
Chlorine	3-comp sink	0.00 Fahrenheit	
Rice	Prep cooler across of line	46.00 Fahrenheit	
Black beans	Steam table	148.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Cut tomato salsa	Prep cooler across from steam table	41.00 Fahrenheit	
Rice	3 door upright cooler by dishwasher	42.00 Fahrenheit	
Cheese	Prep cooler across from steam table	40.00 Fahrenheit	
Beans	3 door upright cooler by dishwasher	37.00 Fahrenheit	
Chicken	Steam table	153.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken breast	Prep cooler across of line	44.00 Fahrenheit	
Rice	Steam table	141.00 Fahrenheit	
Al pastor meat	Steam table	142.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 Fahrenheit	
Pulled chicken	Prep cooler across of line	47.00 Fahrenheit	
Eggs	Sliding door cooler	41.00 Fahrenheit	
Pozole	Sliding door cooler	41.00 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 **6/9/2026**. 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