

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 01/12/2026		Placard Color & Score GREEN 94		
Program PR0364231 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name NBR TOMATINA SANTA CLAF		Inspection Time 11:55 - 13:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOYCELIN MAGNO				FSC Nicolas Luis Aparicio 07/25/2029

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						
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		
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

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

Inspector Observations: Cookline prep cooler measured to have:

- Meat sauce at 42F
- Cream sauce at 43F
- Sausage at 44F
- Pink sauce at 43F

Per operator, cooler found to be broken this morning and all items in cooler were stocked in the last hour and currently on ice.

Ice bath next on chart next to cookline prep cooler measured to have:

- Penne pasta at 44F
- Gemeni pasta at 45F
- Flat pasta at 44F

Per operator food on cart as stocked around same time as prep cooler and are kept on ice bath.

Ice bath for both prep cooler and cart observed to have 1 layer of ice without water at the bottom of the container.

[CA] Facility shall use ice bath with ice AND water. Ensure the level of the ice water submerges sides of the containers of PHFs to allow for effective cold holding. PHFs shall be maintained at 41F and below for cold holding.
[COS] Water and ice were added to all ice baths to raise level of ice water to sides of container.

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

Inspector Observations: Flies observed around bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Penne	Walk in cooler	40.00 Fahrenheit	
White sauce	Cookline prep cooler	43.00 Fahrenheit	
Meat balls	On stove	164.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked mushrooms	Righ pizza prep cooler	39.00 Fahrenheit	
Ranch	Salad sauce prep cooler	34.00 Fahrenheit	
Penne	Cart by cookline prep cooler	44.00 Fahrenheit	
Roasted tomatoes	Walk in cooler	56.00 Fahrenheit	Per employee tomatoes were cooked about 1 hour prior.
Sausage	Cookline prep cooler	44.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Sliced cooked chicken	Salad prep cooler	40.00 Fahrenheit	
Cooked pears	Righ pizza prep cooler	39.00 Fahrenheit	
Cooked chicken	Out of oven on cooling rack	167.00 Fahrenheit	Per employee chicken was pulled about 10 minutes prior. Chicken is kept on cooling rack for about 30 minutes prior to transferring into cooling rack inside walk in cooler
Cooked spinach	Righ pizza prep cooler	41.00 Fahrenheit	
Linguini	Cart by cookline prep cooler	44.00 Fahrenheit	
Meat sauce	Cookline prep cooler	42.00 Fahrenheit	
Raw salmon	Walk in cooler	41.00 Fahrenheit	
Shredded cheese	Left prizza prep cooler	41.00 Fahrenheit	
Roasted tomatoes	Salad sauce prep cooler	67.00 Fahrenheit	Per employee tomatoes were cooked about 1 hour prior.
Shells pasta	Walk in cooler	40.00 Fahrenheit	
Pink sauce	Cookline prep cooler	43.00 Fahrenheit	
Gemeni	Cart by cookline prep cooler	45.00 Fahrenheit	
Milk	Bar under counter cooler	40.00 Fahrenheit	
Sliced Mozzarella	Left prizza prep cooler	40.00 Fahrenheit	
Shells	Cart by cookline prep cooler	44.00 Fahrenheit	
Raw shrimp	Cookline prep cooler	39.00 Fahrenheit	
Sliced cooked steak	Salad prep cooler	41.00 Fahrenheit	
Cooked peppers	Cookline prep cooler	44.00 Fahrenheit	
Blue cheese dressing	Salad sauce prep cooler	33.00 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 **1/26/2026**. 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

Pablo L R

Received By: Pablo Rodriguez
Chef
Signed On: January 12, 2026