

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 FA0230737 - LAST CHANCE RESTAURANT		Site Address 3400 DE LA CRUZ BLA, SANTA CLARA, CA 95054		Inspection Date 06/16/2025	
Program PR0330829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TIERRA MIA GROUP LLC		Inspection Time 12:45 - 14:15
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By HUGO	FSC GALILEO ARMAS 02/02/2029		

Placard Color & Score
YELLOW
72

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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				X				N
K07	Proper hot and cold holding temperatures		X				X				N
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									X	
K36	Equipment, utensils, linens: Proper storage and use										
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use										
K39	Thermometers provided, accurate									X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed the rear handsink was clogged. No other handsinks were nearby.*

Follow-up By
06/17/2025

[CA] *Keep handsinks in good working condition.*

[SA] *Employees may use the WASH compartment of the 3-compartment sink (which is located adjacent to the handsink) until the handsink is repaired. PIC stated a plumber will come today to repair the handsink.*

Minor violations:

- 1) *Observed a small table with items stored on top was directly in front of the rear kitchen handsink.*
- 2) *Observed the rear kitchen handsink's paper towel dispenser was empty. Paper towels were stored on a nearby shelf.*
- 3) *In the women's restroom: observed the paper towel roll was stored on top of the paper towel dispenser.*

[CA] *Do not place items in front of the handsink. Handsinks must be made available so that handwashing is not only possible, but likely.*

Store paper towels inside approved dispensers.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Inside the front prep unit's prep inserts: measured temperature of potentially hazardous foods (cheese, pico de gallo, sauces) to be 60F. PIC stated food had been held since 9am today (approximately 3 hours 50 minutes prior).*

Follow-up By
06/17/2025

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *Foods were immediately moved to other refrigerators.*

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Observed employee eat a cherry while in the walk-in refrigerator.*

[CA] *No employee shall eat, drink, or smoke in any area where contamination of non-prepackaged food, clean equipment, or other items may result.*

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

Inspector Observations: *Observed employee holding multiple bell peppers against the front of her shirt as she was moving them into the walk-in refrigerator. Facility does not have a prep sink to wash vegetables (permit condition states no prep involving washing is allowed due to lack of prep sink).*

[CA] *Protect foods from contamination.*

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: *The front prep unit was not able to keep foods at 41F and below. Ambient temperature of unit measured 60F with an IR thermometer.*

[CA] *Repair refrigerator so that it can keep foods at 41F and below. Note: PIC stated a repair technician was called and will come tomorrow morning.*

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A probe thermometer was not available upon request.

[CA] Keep a metal probe thermometer readily available to measure internal food temperatures.

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: At the bar handsink: observed drain pipe extended into the floor sink.

[CA] Maintain a minimum one inch air gap between the drain pipe and the floor sink to prevent wastewater backflow.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINKS, KITCHEN AND BAR	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
MEATS, SLICED CHEESES	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
SLICED CHEESE, PICO DE GALLO	FRONT PREP UNIT INSERTS	60.00 Fahrenheit	
CHEESE	PREP INSERT	41.00 Fahrenheit	

Overall Comments:

*****A follow-up inspection will be conducted tomorrow, 6/17/25, to determine compliance for the clogged handsink and the food temperatures. The first follow-up is free of charge. Any additional inspections will be billed \$298/hour during business hours.*****

Ensure all employee food safety certificates/food handler cards are stored together at the facility for review. Sanitizer test strips must be readily available.

PIC stated facility plans to install a prep sink in the future, and is currently working with the city and their requirements. Plans must be submitted to Plan Check before installation of any new sinks or equipment. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

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 **6/30/2025**. 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: Hugo Hernandez
Manager
Signed On: June 16, 2025