

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 FA0286960 - MENDOCINO FARMS SANDWICH MARKET - SAN	Site Address 3090 OLSEN DR 150, SAN JOSE, CA 95128	Inspection Date 03/19/2026
Program PR0430386 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MENDOCINA FARMS LLC	Inspection Time 14:30 - 15:00
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By YUDITH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

REPEAT VIOLATION

Sliced cheddar cheese measured 50F while overfilled in a container maintained in an improper ice bath in the upper portion of the left-side prep cooler at the front service line. Per staff, the cheese is delivered sliced, placed in the walk-in cooler, then relocated to the prep cooler for assembly. Staff stated that the cheese had been placed into the unit less than 1 hour prior. Ambient of the unit measured 55F via probe.

**Note: Unit is currently unable to maintain potentially hazardous foods at 41F or below. See K35m. In the meantime, staff are utilizing ice baths. Ensure that ice comes up to the maximal level of food in the container, or facility may elect to subject the items to time as a public health control (4-hour rule) until the unit can be repaired. Managers were familiar with the concept of TPHC.*

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] Sliced cheese to be used or discarded by 4:00PM.

Minor Violations

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:

Chlorine sanitizer in the mechanical dishwasher measured at 200 ppm. Employee reports that sometimes their hands feel burned/itchy after contact.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations:

30+ flies observed throughout the kitchen. Flies observed crawling on the ceiling, on walls, flying close to food, and crawling on trash.

Facility provided the most recent pest control service report from Ecolab, conducted on 1/28/2026, which noted fly activity.

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

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:

Ambient of the far-left side prep cooler at the front service line measured 55F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
sliced cucumbers	right side prep cooler - front service	41.00 Fahrenheit	
herb buttermilk dressing	three-door upright cooler - back kitchen	39.00 Fahrenheit	
herb buttermilk dressing	walk-in cooler	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
cut yellow tomatoes	right side prep cooler - front service	41.00 Fahrenheit	
herb buttermilk dressing	right side prep cooler - front service	41.00 Fahrenheit	
vegetable wash	prep sink	7.81 PPM	7.81 ml/L, within acceptable range
turkey	ice bath - left side prep cooler - front service	41.00 Fahrenheit	
cubed chicken	ice bath - left side prep cooler - front service	50.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	200.00 PPM	
warm water	hand sink - front service	100.00 Fahrenheit	
sliced cheddar cheese	ice bath - left side prep cooler - front service	50.00 Fahrenheit	
ambient	left side prep cooler - front service	55.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0159164

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 **4/2/2026**. 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



Received By: Yudiith
Manager
Signed On: March 19, 2026