

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 FA0206288 - LUNA MEXICAN RESTAURANT		Site Address 1495 THE ALAMEDA AV, SAN JOSE, CA 95126	Inspection Date 09/29/2026
Program PR0300012 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LUNA MEXICAN KITCHEN, LL	Inspection Time 09:15 - 10:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JULIO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/23/2026

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

Compliance of this violation has been verified on: 09/29/2026

Cited On: 09/23/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 09/29/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
beans	upright warmer	163.00 Fahrenheit	
beans	walk-in cooler	41.00 Fahrenheit	
saucers	2-door preparation unit in ice	39.00 Fahrenheit	
salsa	ice bath	41.00 Fahrenheit	
rice	steam table	158.00 Fahrenheit	
cut tomato	2-door preparation unit	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 9/23/2026).

The following major violations have been verified as in compliance:

- K07: Improper holding temperatures. Observed all foods at proper holding temperatures at the time of inspection. Observed facility has rearranged the preparation unit to include sauce bottles directly submerged in ice or inside insert cooler.

- K19: Improper ROP procedures.

--- Confirmed facility has submitted an approved SOP on 9/24/2026 for the use of ROP to this Department. The approved SOP is in compliance with the following standards:

- (1) The food is labeled with the production time and date.*
- (2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.*
- (3) The food is removed from its package in the food facility within 48 hours after packaging.*

--- Verified that facility is using the approved SOP for frioles, caldo, pozole, and carnitas as documented at the time of inspection. Observed each bag is properly labeled and facility is keeping accurate records of cooling logs of cooling start time, temperature after 1 hour, temperature after 2 hours, and final temperature once transferred to Cambro. Observed the cooling start time for each item is around ~190F. The cooling log shall be modified to denote the time/temperature after 2-hours from the time of cooling (or once the food reaches 135F), to ensure that foods are properly cooled from 135F to 70F within 2 hours.

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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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 **10/13/2026**. 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: Julio Juarezraya
Head Chef

Signed On: September 29, 2026