

**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**

<b>Facility</b> FA0207216 - THE NEW LOS MANGOS BAR AND GRILL		<b>Site Address</b> 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	<b>Inspection Date</b> 10/28/2025
<b>Program</b> PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> TERRI LYNN WEEMAN	<b>Inspection Time</b> 10:00 - 10:45
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> ERNESTO	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 10/23/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 10/28/2025**

Cited On: 10/23/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 10/28/2025**

Cited On: 10/23/2025

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

**Compliance of this violation has been verified on: 10/28/2025**

**Minor Violations**

Cited On: 10/28/2025

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: Measured the chlorine concentration inside the upright mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with 50 ppm of chlorine, or as per manufacturer's specifications.**

Cited On: 10/28/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed bulk flour and ingredient bags are open and not securely stored. [CA] After opening, bulk ingredients shall be transferred to approved containers with tight fitting lids to prevent contamination.**

Cited On: 10/14/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Compliance of this violation has been verified on: 10/28/2025**

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	

**Overall Comments:**

**On-site to conduct a follow-up to the routine inspection (dated 10/23/2025).**

**The following major violations have been corrected:**

- **K05: Hands clean and gloves properly used. Observed proper handwashing and glove usage at the time of inspection. Employee handled raw eggs, washed hands, and changed out gloves as required.**
- **K13: Food in good condition and unadulterated. Observed no active contamination of food or flour bags during inspection. Ensure**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	<b>Site Address</b> 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	<b>Inspection Date</b> 10/28/2025
<b>Program</b> PR0300013 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> TERRI LYNN WEEMAN	<b>Inspection Time</b> 10:00 - 10:45

*bulk ingredients are transferred to approved containers with lids after opening (see minor violation K27).*

*- K14: Food contact surfaces clean and sanitized. Measured the chlorine concentration in the mechanical dishwasher at 25 ppm during active warewashing (see minor violation K14).*

*Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.*

*\* Per PIC, facility will purchase a new refrigeration unit and oven. Installation of new equipment will require approval from this Department. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: [ehinfo.org](http://ehinfo.org).*

*\* Facility is undergoing change of ownership. Facility name and information is currently being updated by this Department.*

**NEW FACILITY NAME: MEDALLO RESTAURANT**

**NEW OWNER: MEDALLO RESTAURANT)**

---

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 **11/11/2025**. 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:** Ernesto Torres  
Owner

**Signed On:** October 28, 2025