

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 FA0208172 - UNA MAS		Site Address 2559 N 1ST ST, SAN JOSE, CA 95131	Inspection Date 10/14/2026
Program PR0305064 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name KHANNA, SHALINI	Inspection Time 10:45 - 11:30
Inspected By KAYTLEN SWANSON	Inspection Type FOLLOW-UP INSPECTION	Consent By SHALINI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/13/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/14/2026

Cited On: 10/13/2026

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: 10/14/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken	Hot holding	185.00 Fahrenheit	

Overall Comments:

On site to conduct a follow-up for previous inspection dated 10/13/2026.

The following major violations have been verified to be in compliance:

K09: Improper cooling methods: No foods actively cooling at time of inspection. Discussed cooling methods with PIC who verified that they are now using shallow containers to cool their chicken. Cooked chicken in hot holding at time of inspection measured 185F.

K13: Food in good condition, safe, unadulterated: Tortilla chips near the computer wires were observed to be individually bagged to prevent adulteration.

Facility has been given a green "PASS." Continue to address remaining violations as cited on the routine inspection report.

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 **10/28/2026**. 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.

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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: Shalini
Owner

Signed On: October 14, 2026