

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 FA0302898 - TULUM MEXICAN KITCHEN		Site Address 929 STORY RD 2000, SAN JOSE, CA 95122	Inspection Date 08/16/2026
Program PR0445145 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TULUM MEXICAN KITCHEN I	Inspection Time 11:00 - 12:15
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE LEMUS	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2026

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

This violation found not in compliance on 08/16/2026. See details below.

Cited On: 08/13/2026

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

This violation found not in compliance on 08/16/2026. See details below.

Minor Violations

Cited On: 08/13/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 08/16/2026. See details below.

Measured Observations

N/A

Overall Comments:

FOLLOW UP INSPECTION FROM 8/13/26 AND 8/14/26 IN WHICH LIVE COCKROACHES OF ALL LIFE STAGES WERE FOUND THROUGHOUT THE FACILITY.

FINDINGS:

- 1. WORKSHEET HAS BEEN RECEIVED FROM PERSON IN CHARGE.**
- 2. A REPORT FROM A LICENSED PEST CONTROL COMPANY HAS BEEN RECEIVED AND REVIEWED.**
- 3. ALL SANITATION AND FOOD SAFETY ITEMS ON THE WORKSHEET HAVE BEEN VERIFIED AND COMPLETED.**
- 4. ALL PREVENTION MEASURES ON WORKSHEET HAVE BEEN VERIFIED AS COMPLETED.**

PERMIT FEE WAS PAID.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **8/30/2026**. 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: JOSE LEMUS
OWNER
Signed On: August 16, 2026