

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 FA0251095 - TOSTADAS PRIME		Site Address 3149 MISSION COLLEGE BL, SANTA CLARA, CA 95	Inspection Date 05/13/2025
Program PR0364368 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TOSTADAS 3 INC	Inspection Time 15:50 - 16:45
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By ALBERTO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/09/2025

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

Compliance of this violation has been verified on: 05/13/2025

Cited On: 05/09/2025

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

Compliance of this violation has been verified on: 05/13/2025

Cited On: 05/09/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 05/13/2025

Cited On: 05/09/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

This violation found not in compliance on 05/13/2025. See details below.

Cited On: 05/13/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: In the reach-down section of one of the front prep units: observed raw oysters were stored without tags. Observed the tag was stored with the other oysters (from the same batch) in a different refrigerator.

[CA] Store tags together with oysters.

[COS] Employee combined oysters so that they were all stored with the tag.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
CUT TOMATOES, OCTOPUS, COOKED PEPPERS	COLD-HOLDING PREP INSERTS	39.00 Fahrenheit	
MAC AND CHEESE SAUCE, MASHED POTATOES	HOT HOLDING INSERTS	140.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 5/9/25 routine inspection. 3 of the 4 major violations were in compliance as follows:

- 1. Holding temperatures: potentially hazardous foods in the cold-holding prep inserts measured at 41F and below.**
- 2. No active cooling was occurring; no cooling violations were observed.**
- 3. No reheating was occurring; no reheating violations were observed.**

Observed oyster tags were separated from oysters in the front reach-down prep unit (corrected on site). Since there was only one major violation observed today, the yellow placard was replaced with a green placard. OK to operate.

Note: Major violations pertaining to food temperatures and/or cooling have been observed during multiple consecutive inspections

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(on 5/9/25, 7/18/24, and 12/6/23). Repeat violations may result in enforcement action, including billable office hearings.

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 5/27/2025. 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: Alberto Valdivias
Manager
Signed On: May 13, 2025