

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 FA0269012 - LAS ISABELAS		Site Address 16410 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 01/09/2025		Placard Color & Score GREEN 82		
Program PR0399951 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JOSE M ESQUIVIAS		Inspection Time 13:25 - 14:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By JOSE E.				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Five year food manager certificate is unavailable for review.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employees' food handler cards unavailable for review. Owner stated that employee just started less than 30 days.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee's half eaten plate of tacos maintained at the food preparation table across from the three-compartment sink.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station in the kitchen was partially obstructed with a water pitcher maintained inside the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction was removed.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Numerous PHF items maintained inside the food preparation refrigerator measured as follows:

- Top inserts:

- Pico de gallo - 44F.
- Sliced tomatoes - 45F - 48F.
- Shredded cheese - 45F.

- Drawer refrigerator:

- Cooked carne asada - 44F.
- Cooked diced chicken - 43F.
- Cooked al pastor - 45F.
- Baked potato - 44F.
- Cooked carnitas - 45F.

Owner stated that all items were taken out from the walk-in refrigerator approximately 2 hours prior. Ambient temperature of the drawer refrigerator measured at 46F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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)

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Inspector Observations: Observed closed and open bags of tortillas maintained on the side of the food preparation refrigerator in front of the hand wash station in the kitchen less than 12" from the wash basin.

[CA] All food shall be separated and protected from possible contamination. This Division recommends relocating tortillas to prevent contamination from splash during hand washing.

Observed containers and cases of food maintained directly on the floor in the walk-in refrigerator.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Domestic insecticide spray observed stored on the bottom of the food preparation table between the food preparation sink and three-compartment sink.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the drawer refrigerator measured at 46F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Temporarily discontinue usage of the food preparation refrigerator until unit is able to maintain required cold holding temperatures. Investigate cause and repair in an approved manner.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
Beans	Walk-in refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Cooked carne asada	Walk-in refrigerator	41.00 Fahrenheit	
Raw beef	Walk-in refrigerator	40.00 Fahrenheit	
Salsa verde	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	41.00 Fahrenheit	
Cooked diced chicken	Walk-in refrigerator	41.00 Fahrenheit	
Cooked al pastor	Walk-in refrigerator	41.00 Fahrenheit	
Diced cantaloupe	Merchandiser refrigerator	40.00 Fahrenheit	
Cooked tripas	Walk-in refrigerator	41.00 Fahrenheit	
Sanitizing bucket	Front counter	100.00 PPM	Chlorine
Raw chicken	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

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 **1/23/2025**. 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.

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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

Jose M Esquivias

Received By: Jose E.
Owner
Signed On: January 09, 2025