

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 FA0230836 - CALI SPARTAN MEXICAN KITCHEN		Site Address 515 S 10TH ST, SAN JOSE, CA 95112		Inspection Date 08/12/2025		Placard Color & Score YELLOW 63		
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CALI SPARTAN MEXICAN KIT		Inspection Time 14:10 - 16:10			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By KEIRY				FSC Javier Lopez 06/06/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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		X			
K14	Food contact surfaces clean, sanitized		X		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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0230836 - CALI SPARTAN MEXICAN KITCHEN	Site Address 515 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 08/12/2025
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CALI SPARTAN MEXICAN KITCHEN CORPORAT	Inspection Time 14:10 - 16:10

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

Comments and Observations

Major Violations

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

Inspector Observations:

1. Numerous PHFs (beef, pork, chicken, cheese, beans) were measured above 41°F for an undetermined amount of time in the walk in cooler.

2. Numerous PHFs (shrimp, beef, pork, etc) were measured above 50°F for less than 4 hours at the two prep cooler across the cook line equipment.

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

[COS] 1. Items were discarded. See VC&D.

[COS] 2. Items were moved to ice baths to rapidly chill.

Follow-up By 08/15/2025

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

Inspector Observations:

Strawberries were found stored directly on top of raw white fish in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Strawberries were discarded. See VC&D report.

Follow-up By 08/15/2025

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

Inspector Observations:

1. Staff were observed skipping the sanitizing step of ware washing. Per staff they wash dishes with a solution of soap and chlorine and then rinse it water.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] A sanitizer solution of chlorine at 100 PPM was made and dishes were sanitized properly.

2. The deli slicer had an accumulation of dried food debris near the blade. Per staff they used it the day prior.

[CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use.

Follow-up By 08/15/2025

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Several flies were observed throughout the facility. Some in the indoor dining area and some in the back near the dishes storage rack and water heater.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

OFFICIAL INSPECTION REPORT

Facility FA0230836 - CALI SPARTAN MEXICAN KITCHEN	Site Address 515 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 08/12/2025
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CALI SPARTAN MEXICAN KITCHEN CORPORAT	Inspection Time 14:10 - 16:10

Inspector Observations:

Facility lacks testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

A 1/6 hotel pan was found being used as a scoop for cooked beans and a bowl was found being used as a scoop for dry beans.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wet wiping cloths were found stored on the prep table counters.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The three compartment sink faucet is leaking when turned on and there is leak at the bottom of the three compartment sink. Obsrved a tub used to catch the drippings.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has built the outdoor shed area to be fully finished without submitting plans for plan check approval. Facility is storing beverages, produce, and salsa cups in a cooler.

Follow-up By 09/12/2025
--

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans to this department within 1 month.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Three Comparment Sink	100.00 PPM	
Water	Handwash Sink	150.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Water	Three Compartment Sink	150.00 Fahrenheit	
Raw Eggs	Walk in Cooler	50.00 Fahrenheit	VC&D
Pork	Prep Cooler	51.00 Fahrenheit	Moved to an ice bath
Beef	Walk in Cooler	49.00 Fahrenheit	
Beer	Undercounter Cooler	50.00 Fahrenheit	
Shredded Cheese	Walk in Cooler	50.00 Fahrenheit	VC&D
Pico de Gallo	Prep Cooler	48.00 Fahrenheit	Moved to an ice bath
Pork	Walk in Cooler	48.00 Fahrenheit	VC&D
Beef	Prep Cooler	51.00 Fahrenheit	Moved to an ice bath

OFFICIAL INSPECTION REPORT

Facility FA0230836 - CALI SPARTAN MEXICAN KITCHEN	Site Address 515 S 10TH ST, SAN JOSE, CA 95112	Inspection Date 08/12/2025
Program PR0330928 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CALI SPARTAN MEXICAN KITCHEN CORPORAT	Inspection Time 14:10 - 16:10

Overall Comments:

Notes:

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 8/26/2025. 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: Marco Antonio Luna Herrera
Manager
Signed On: August 12, 2025