

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 FA0211061 - SANTA FE FOODS		Site Address 860 S WHITE RD, SAN JOSE, CA 95127		Inspection Date 01/14/2025		Placard Color & Score YELLOW 77		
Program PR0304415 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SANTA FE MERCADOS INC		Inspection Time 10:10 - 11:30			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By KARLA VARGAS				FSC Juan Mendoza 6/21/2028

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		X			
K07	Proper hot and cold holding temperatures			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						
K14	Food contact surfaces clean, sanitized	X						S
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		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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
K48	Plan review		

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K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *There was no paper towel supply on the handwash sink located by the meat slicing and preparation area.*

[CA] *Refill the wall-mounted paper towel dispenser immediately. Until the wall-mounted paper towel dispenser is refilled, a roll-type paper supply may be used. The person in charge provided a roll-type paper towel (SA).*

Follow-up By
01/14/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *A foul smell was sensed due to a gray water accumulation was observed on the floor of the deli/meat department where multiple tiles were missing or broken.*

[CA] *Dispose the gray water properly by regularly mopping the standing water and sanitizing the area. The employees cleaned and sanitized the floor area with bleached water (COS).*

Follow-up By
01/14/2025

Minor Violations

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

Inspector Observations: *Fried banana stored on the deli's hot case was measured at 130 °F.*

[CA] *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *There was no functional thermometer on the fish and meat display case, deli's undercounter fridge, and deli's hot case.*

[CA] *To monitor the ambient air of the units, please install a functional thermometer on all refrigeration and hot holding units.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *There are many damaged/broken or missing floor tiles on the floor near the produce walk-in cooler.*

[CA] *Replace the damaged/broken or missing floor tiles immediately.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beans	Steam table	160.00 Fahrenheit	
Guacamole	Cold display case	39.00 Fahrenheit	
Fried banana	Hot case	130.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Wings	Hot case	145.00 Fahrenheit	
Rice	Steam table	145.00 Fahrenheit	
Diced tomato	Preparation fridge	34.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Rice	Cooling	110.00 Fahrenheit	
Beef	Steam table	162.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate. Juan Mendoza - 6/21/2028

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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 **1/28/2025**. 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: Karla Vargas
Supervisor
Signed On: January 14, 2025