

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 FA0212988 - LA CUEVA MEX GRILL		Site Address 18486 PROSPECT RD, SARATOGA, CA 95070		Inspection Date 11/27/2024	
Program PR0300952 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GONZALEZ, URIEL		Inspection Time 11:45 - 13:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By NADIA AND URIEL	FSC Uriel Gonzalez 10/18/26		

Placard Color & Score
GREEN
94

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						
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						
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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0212988 - LA CUEVA MEX GRILL	Site Address 18486 PROSPECT RD, SARATOGA, CA 95070	Inspection Date 11/27/2024
Program PR0300952 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GONZALEZ, URIEL	Inspection Time 11:45 - 13:00
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: Food handler cards for employees are expired. [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.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in cooler, rice stored in sealed bags measured at 46-60F. Per employee the rice was cooked in the morning and in the process of cooling. [CA] When cooling potentially hazardous foods, the food shall be left uncovered or loosely covered to allow for rapid and proper cooling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw fish	Walk-in cooler	35.00 Fahrenheit	
Pork	Prep table - cooling	99.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheese	Walk-in cooler	40.00 Fahrenheit	
Chicken	Warmer	138.00 Fahrenheit	
Bean	Warmer	153.00 Fahrenheit	
Raw shrimp	Food prep unit insert	38.00 Fahrenheit	
Rice	Walk-in cooler - cooling	60.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Carne asada	Warmer	137.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Shrimp	Cooked	168.00 Fahrenheit	
Cheese	Food prep unit	41.00 Fahrenheit	

Overall Comments:

Facility has an open service request for the addition of the Walk-in Cooler. SR0876266

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 **12/11/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0212988 - LA CUEVA MEX GRILL	Site Address 18486 PROSPECT RD, SARATOGA, CA 95070	Inspection Date 11/27/2024
Program PR0300952 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GONZALEZ, URIEL	Inspection Time 11:45 - 13:00

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: Uriel
Owner

Signed On: November 27, 2024