

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 FA0255721 - ZAZIL COCINA MEXICANA		Site Address 377 SANTANA ROW 1120, SAN JOSE, CA 95128	Inspection Date 12/19/2025
Program PR0373471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name RESMEX PARTNERS LLC	Inspection Time 10:40 - 11:30
Inspected By HINA WYNE	Inspection Type FOLLOW-UP INSPECTION	Consent By MARCELLA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/17/2025

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

This violation found not in compliance on 12/19/2025. See details below.

Cited On: 12/19/2025

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

Compliance of this violation has been verified on: 12/19/2025

Cited On: 12/17/2025

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

This violation found not in compliance on 12/19/2025. See details below.

Cited On: 12/19/2025

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

Compliance of this violation has been verified on: 12/19/2025

Cited On: 12/17/2025

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

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Compliance of this violation has been verified on: 12/19/2025

Minor Violations

Cited On: 12/17/2025

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

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HAND WASHING	100.00 Fahrenheit	
FISH	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	COOLING TRAY	39.00 Fahrenheit	
SALSA	ACTIVE COOLING-ICE BATH	43.00 Fahrenheit	
CORN AND CRFEAM	WALK IN COOLER	41.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
CHILI VERDA	ACTIVE COOLING-ICE BATH	43.00 Fahrenheit	

Overall Comments:

During a follow-up inspection on 12/19/25 the following item were found in compliance:

--K07 : Food inside th walk in cooler was measured 41F and below.

--K09: Food was rapidly cooling in the ice baths.


--K14: Warewash station has sanitation step in a three-comp sink.

--K35: Walk in cooler has a ambient temperature of 32F and food was measured 41F and below.

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 **1/2/2026**. 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: MARCELLA
PIC

Signed On: December 19, 2025