

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 FA0206123 - LA VICTORIA		Site Address 140 E SAN CARLOS ST, SAN JOSE, CA 95112		Inspection Date 04/08/2026		Placard Color & Score GREEN 76		
Program PR0306470 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BARRITA, NICANDRO		Inspection Time 15:25 - 16:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MARTA				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				
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			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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	X	
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0206123 - LA VICTORIA	Site Address 140 E SAN CARLOS ST, SAN JOSE, CA 95112	Inspection Date 04/08/2026
Program PR0306470 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BARRITA, NICANDRO	Inspection Time 15:25 - 16:30
K48	Plan review	
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. Sliced cheese, salsa, and sliced tomatoes were not in an ice bath at the kitchen area. Items measured between 50-60F. Per staff, they were in the middle of replacing the melted ice bath but got a rush of people.

2. A hotel pan of chicken was being stored on top of the steam table inserts. Chicken measured at 131F.

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

[COS] An ice bath was made for the line items.

[COS] Grilled chicken was moved back to the upright warmer.

Minor Violations

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

Inspector Observations:

Second Repeat Violation: Facility lacks a Food Safety Certificate.

[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. Failure to comply may result in further enforcement actions from this department. The presented certificate is for the completion of the course and not for passing the exam.

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

Inspector Observations:

Nacho cheese was found cooling in the deep pots. Per staff they had been cooling for almost two hours. Cheese was measured between 90-100F.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Staff reheated cheese to 165F and restarted the cooling process. Cheese was moved to shallow pans.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Repeat Violation: In the outside premises of the facility a black cambro was found containing cooked rice and beans.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Ensure deliveries are left inside the facility.

[COS] Staff brought the food inside to hot hold in the cabinet.

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

Inspector Observations:

Facility lacks drain plugs for the three compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

OFFICIAL INSPECTION REPORT

Facility FA0206123 - LA VICTORIA	Site Address 140 E SAN CARLOS ST, SAN JOSE, CA 95112	Inspection Date 04/08/2026
Program PR0306470 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BARRITA, NICANDRO	Inspection Time 15:25 - 16:30

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

The paper towel dispenser at the handwash station in the kitchen has the handle broken.

[CA] Ensure to maintain equipment in good repair. Repair or replace the dispenser.

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:

1. Staff were observed using the same serving spoon for several different proteins.

[CA] Provide a dedicated serving utensil to each food item to prevent risk of cross contamination.

2. The CO2 tank was found unrestrained.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

Inspector Observations:

The basement area has had the door separating the grease trap and water heater room from the area permitted for dry storage of unopened non PHFs. The water heater and grease trap room has unapproved finishes for food storage and bears gaps/holes in the finishes.

[CA] Reinstall the door and seal any gaps.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	120.00 Fahrenheit	
Beans	Upright Warmer	140.00 Fahrenheit	
Beans	Cambro	170.00 Fahrenheit	
Horchata	Cold Hold bin	37.00 Fahrenheit	
Eggs	Walk in Cooler	68.00 Fahrenheit	Cooling
Beans	Steam Table	150.00 Fahrenheit	
Rice	Steam Table	150.00 Fahrenheit	
Al Pastor	Steam Table	135.00 Fahrenheit	
Chorizo	Walk in Cooler	39.00 Fahrenheit	
Rice	Cambro	160.00 Fahrenheit	
Nacho Cheese	Counter	90.00 Fahrenheit	Reheated to 165F
Carne Asada	Steam Table	140.00 Fahrenheit	
Nacho Cheese	Soup Warmer	140.00 Fahrenheit	
Chicken	Steam Table - On top of Al Pastor insert	131.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Ham	Undercounter Cooler	40.00 Fahrenheit	
Beverages	Undercounter Cooler	38.00 Fahrenheit	IR
Rice	Upright Warmer	140.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0206123 - LA VICTORIA	Site Address 140 E SAN CARLOS ST, SAN JOSE, CA 95112	Inspection Date 04/08/2026
Program PR0306470 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BARRITA, NICANDRO	Inspection Time 15:25 - 16:30

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 4/22/2026. 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: Debora Ladino
Cashier
Signed On: April 08, 2026