

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 01/30/2026	
Program PR0373471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RESMEX PARTNERS LLC		Inspection Time 14:00 - 15:50
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By MARCELA	FSC JUSTINO VILLARREAL 05/30/2028		

Placard Color & Score
GREEN
88

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						
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						
K06 Adequate handwash facilities supplied, accessible	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						
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	X	X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		

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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: Multiple food items were measured 44F - 47F at the food prep table.

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

[SA] Prep cooler lid shall kept closed to maintain temperature. NOTE: Food prep area on the other side of the cook line was hot. After investigation learned hood exhaust is not working.

Multiple food items were measured 44F inside the walk in cooler.

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

[SA] Keep the door close to maintain temperature. Ambient temperature was measured 35F.

Pieces of chicken breast was measured 125F.

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

[SA] Chicken was moved to a walk in cooler.

Follow-up By
02/04/2026

Minor Violations

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: One out of two Co2 spray nozzle has a debris.

[CA] Clean more frequently to prevent cross contamination.

[COS] Employee clean the nozzle and a holder.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Food prep area on the other side of the cook line was hot. After investigation learned hood exhaust is not working.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Follow-up By
02/04/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BEANS	ACTIVE COOLING-ICE BATH	120.00 Fahrenheit	1 HOUR
HOT WATER	HAND WASHING BAR	100.00 Fahrenheit	
TOFU	DRAWER REFRIGERATION	43.00 Fahrenheit	
HEART	WALK IN COOLER	44.00 Fahrenheit	
RICE	WALK IN COOLER	44.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
CHICKEN BREAST	HOT HOLDING	125.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
RICE	HOT HOLDING	180.00 Fahrenheit	
SALMON	DRAWER REFRIGERATION	44.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
TOFU	DRAWER REFRIGERATION	44.00 Fahrenheit	
BEEF	WALK IN COOLER	44.00 Fahrenheit	
SHRIMPS	DRAWER REFRIGERATION	44.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	DIAHWASHER BAR	50.00 Percentage	
TOMATOES	PREP TABLE	44.00 Fahrenheit	
CORN	DRAWR REFRGERATION	44.00 Fahrenheit	
CHILI VERDA	HOT HOLDING	135.00 Fahrenheit	

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Overall Comments:

Facility is preparing a lot of food and it is hard to maintain the cold holding temperature. Ice was placed inside the prep table to bring the temperature down and walk in cooler door was kept close and the food temperature was measured 42F - 43F.

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 2/13/2026. 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: MARCELA
MANAGER
Signed On: January 30, 2026