

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 FA0208672 - LA PRINCESA MARKET		Site Address 3074 STORY RD, SAN JOSE, CA 95127		Inspection Date 06/26/2025		Placard Color & Score GREEN 89		
Program PR0302810 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name LA PRINCESA MARKET INC		Inspection Time 10:40 - 12:00			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By KHALED TAFFI				FSC Ashevee Kanwar 9/16/2027

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	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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	X	
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 FA0208672 - LA PRINCESA MARKET	Site Address 3074 STORY RD, SAN JOSE, CA 95127	Inspection Date 06/26/2025
Program PR0302810 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name LA PRINCESA MARKET INC	Inspection Time 10:40 - 12:00
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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple drain flies and couple of houseflies were observed back in the storage and meat department areas.

[CA] Eliminate all insects and rodents from the facility by a legal method.

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

Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

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

Inspector Observations: There is an ice cart located near the office serving open ice cream. The equipment is not approved by our office, and there is three compartment warewash sink located near the cart to wash the reusable scoops.

[CA] Please cease and desist serving open ice cream until the cart is approved by our office.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: There is no wet mop hanger by the janitorial sink.

[CA] Please install one immediately.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Shrimp	Display case	40.00 Fahrenheit	
Hot water	Meat department's three compartment sink	130.00 Fahrenheit	
Quaternary ammonia	Meat department's three compartment sink	200.00 PPM	
Frozen ice cream	Ice cream cooler	0.00 Fahrenheit	IR
Meat	Display case	35.00 Fahrenheit	
Lamb meat	Walk-in cooler	38.00 Fahrenheit	
Milk	Display case	41.00 Fahrenheit	

Overall Comments:

Note:1. Food safety manager certificate: Ashevee Kanwar - 9/16/2027

2. The store is now selling ice cream from an ice cream cart on the area near the office. There is a handwash station behind the

OFFICIAL INSPECTION REPORT

Facility FA0208672 - LA PRINCESA MARKET	Site Address 3074 STORY RD, SAN JOSE, CA 95127	Inspection Date 06/26/2025
Program PR0302810 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name LA PRINCESA MARKET INC	Inspection Time 10:40 - 12:00

ice cream cart, but there is not three compartment warewash sink. It has not approved by our office either. Therefore, the owner is told to cease and desist operating the open ice cream service until plan and specification is submitted to our office and approved by our plan check unit.

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 **7/10/2025**. 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: Khaled Taffi

Manager

Signed On: June 26, 2025