

# 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

|                                                                                 |  |                                                         |                                           |                                      |                                         |                                                                                                                                                                |  |                                          |
|---------------------------------------------------------------------------------|--|---------------------------------------------------------|-------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------------------------------|
| <b>Facility</b><br>FA0201521 - CASA LUPE MEXICAN RESTAURANT                     |  | <b>Site Address</b><br>185 MAIN ST, LOS ALTOS, CA 94022 |                                           | <b>Inspection Date</b><br>07/31/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>96</b> </div> |  |                                          |
| <b>Program</b><br>PR0300695 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                         | <b>Owner Name</b><br>CARRILLO, CONSEPSION |                                      | <b>Inspection Time</b><br>12:05 - 13:10 |                                                                                                                                                                |  |                                          |
| <b>Inspected By</b><br>JOSHUA LUCES                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION            |                                           | <b>Consent By</b><br>VANESSA, GR     |                                         |                                                                                                                                                                |  | <b>FSC</b> Vanessa Anbrocio<br>3/31/2027 |

  

| 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  |       |       |        |     |     | 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        |     |     | S   |
| K11                            | Proper reheating procedures for hot holding                                 |    |       |       |        | X   |     |     |
| K12                            | Returned and reservice of food                                              | X  |       |       |        |     |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     | S   |
| 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                                                        | X   | X   |
| 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   |     |
| 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                                      |     |     |

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| Program<br>PR0300695 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>CARRILLO, CONSEPSION               | Inspection Time<br>12:05 - 13:10 |
| 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

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

#### Inspector Observations:

**Observed raw shelled eggs stored above ready to eat foods in the two door upright cooler near the main preparation line.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

**[COS] Eggs were relocated to the bottom of the cooler at this time.**

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:

**Observed kitchen knives wedged between the wall and stainless steel backsplash of the three compartment sink.**

**[CA] Store utensils in a clean location protected from contamination**

**\*Note: It was discussed that a magnetic knife block can be installed for storage of clean knives**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                    | Location                     | Measurement       | Comments            |
|-------------------------|------------------------------|-------------------|---------------------|
| CREAMA                  | PREP COOLER                  | 40.00 Fahrenheit  |                     |
| RAW BEEF                | PREP COOLER                  | 41.00 Fahrenheit  |                     |
| COOKED CHICKEN          | STEAM TABLE                  | 139.00 Fahrenheit |                     |
| CHILE RELLENO           | UPRIGHT COOLER               | 39.00 Fahrenheit  |                     |
| RAW CHICKEN             | PREP COOLER                  | 41.00 Fahrenheit  |                     |
| SANITIZER CONCENTRATION | LOW TEMPERATURE DISH MACHINE | 50.00 PPM         | CHLORINE            |
| SALSA                   | ICE BATH; BACK PREP          | 142.00 Fahrenheit |                     |
| RICE                    | STEAM TABLE                  | 145.00 Fahrenheit |                     |
| WATER                   | THREE COMPARTMENT SINK       | 146.00 Fahrenheit |                     |
| PICO DE GALLO           | PREP COOLER                  | 40.00 Fahrenheit  |                     |
| COOKED BEANS            | BACK UPRIGHT COOLER          | 36.00 Fahrenheit  |                     |
| SALSA VERDE             | BACK UPRIGHT COOLER          | 39.00 Fahrenheit  |                     |
| SALSA                   | COOKS LINE                   | 159.00 Fahrenheit | COOKING TEMPERATURE |
| WATER                   | HAND WASHING SINK            | 101.00 Fahrenheit |                     |
| COOKED BEANS            | STEAM TABLE                  | 137.00 Fahrenheit |                     |

### Overall Comments:

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|                                                                          |                                                  |                                  |
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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 **8/14/2026**. 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: Vanessa Anbrocio  
Manager  
Signed On: July 31, 2026