

# 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 FA0212876 - CASA LUPE REAL MEXICAN RESTAURANT		Site Address 12019 SARATOGA-SUNNYVALE RD, SARATOGA, C.		Inspection Date 10/14/2025	
Program PR0302761 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CASA LUPE REAL LLC		Inspection Time 16:40 - 18:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By MIGUEL VELASCO	FSC MIGUEL VELASCO 05/27/2030	

Placard Color & Score
<b>GREEN</b>
<b>86</b>

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			
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						
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		X			N

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		
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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<b>Program</b> PR0302761 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> CASA LUPE REAL LLC	<b>Inspection Time</b> 16:40 - 18:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *In the dry storage/equipment storage room, at the installed wooden shelving, observed multiple live cockroaches.*

**[CA]** *Ensure facility is kept free of cockroach activity. Seal all cracks and crevices to prevent harborage. Contact pest control to provide service for facility. Remove unapproved wooden shelving from the facility.*

**[SA]** *Operator eliminated live cockroaches. Operator to removed wooden shelving.*

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the kitchen area, at the insert top of the prep unit, measured raw shelled eggs at 49F.*

**[CA]** *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

**[SA]** *Operator moved raw shelled eggs from the insert top to the undercounter compartment to facilitate proper holding temperatures.*

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

**Inspector Observations:** *In the kitchen area, on the counter-top, measured a container of cooked rice cooling between 110F and 130F. Per operator, cooked rice cooling from an hour prior.*

**[CA]** *Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, using shallow containers, separated into smaller portions, by adding ice, using ice paddles, and/or using rapid cooling technology.*

**[SA]** *Operator moved cooked rice to shallow containers and moved into the walk-in refrigerator to facilitate cooling.*

### Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
pinto beans	steam table	170.00 Fahrenheit	
sliced tomatoes	prep unit	41.00 Fahrenheit	
red salsa	walk-in refrigerator	38.00 Fahrenheit	
cooked rice	counter-top	110.00 Fahrenheit	Cooling between 110F and 130F.
cooked chicken	steam table	138.00 Fahrenheit	
chili verde	steam table	155.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chili verde	walk-in refrigerator	39.00 Fahrenheit	
raw shelled eggs	prep unit	49.00 Fahrenheit	
red salsa cups	drawer unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
green salsa cups	drawer unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
shredded cheese	prep unit	41.00 Fahrenheit	
green salsa	steam table	145.00 Fahrenheit	
green salsa	walk-in refrigerator	38.00 Fahrenheit	
pico de gallo	prep unit	41.00 Fahrenheit	
red salsa	steam table	145.00 Fahrenheit	

## Overall Comments:

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 **10/28/2025**. 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:** MIGUEL VELASCO  
OWNER

**Signed On:** October 14, 2025