

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 FA0230764 - LOS PRIMOS MEAT MARKET		Site Address 1539 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 08/12/2026		Placard Color & Score GREEN 78		
Program PR0330862 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name GUZMAN, SERGIO		Inspection Time 14:35 - 15:40			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SERGIO ESTEBAN GUZMAN				FSC Exempt

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							
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							
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							
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	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0230764 - LOS PRIMOS MEAT MARKET		Site Address 1539 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 08/12/2026
Program PR0330862 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name GUZMAN, SERGIO	Inspection Time 14:35 - 15:40
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: Tamales were measured 130F.

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

[SA] Adjust temperature setting.

Chicharron were measured 80F.

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

[SA] Adjust temperature setting.

Refrigeration with Cheese and drinks were measured 52F.

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

[SA] Move cheese to the working unit at 41F and below.

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: Chicken was stored above beef inside the freezer.

[CA] Chicken shall be stored below beef according to the proper storage according to their cooking temperatures.

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

Inspector Observations: Cardboard in use to line shelving.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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: Butcher area cutting board was scratched and scored.

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

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

Inspector Observations: Restroom exhaust hood has a dust debris.

[CA] Clean the dust off from the restroom exhaust fan.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Cold and hot holding units lack monitoring thermometer.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

Lack probe thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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: Lack mop rack.

[CA] Mop rack or other devices not made available to hang and store cleaning tools.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

OFFICIAL INSPECTION REPORT

Facility FA0230764 - LOS PRIMOS MEAT MARKET	Site Address 1539 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 08/12/2026
Program PR0330862 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name GUZMAN, SERGIO	Inspection Time 14:35 - 15:40

Inspector Observations: Health permit was not posted in public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
CHICHARRON	HOT HOLDING	80.00 Fahrenheit	
TAMALIS	HOT HOLDING	130.00 Fahrenheit	
CHLORINE SANITIZER	BUCKET	100.00 PPM	
PICO DE GALLA	COLD HOLDING	38.00 Fahrenheit	
BEEF	COLD HOLDING	38.00 Fahrenheit	
HOT WATER	RESTROOM	100.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
FISH	COLD HOLDING	38.00 Fahrenheit	
CHEESE	COLD HOLDING	53.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
MILK	WALK IN COOLER 2	40.00 Fahrenheit	
CHICKEN	COLD HOLDING	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
BEEF	WALK IN COOLER 1	40.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 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 **8/26/2026**. 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: SERGIO ESTEBAN GUZMAN
PIC

Signed On: August 12, 2026