

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 FA0287609 - PUESTO		Site Address 2752 AUGUSTINE DR 110, SANTA CLARA, CA 95054		Inspection Date 03/12/2025		Placard Color & Score YELLOW 79		
Program PR0431392 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ISI LOMBROZO		Inspection Time 14:15 - 16:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By RAQUEL LAVORICO				FSC Sarah Saldana 07/29/2029

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		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						

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	
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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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: MAJOR:

1) Raw shelled eggs measured to be 54F in cooling insert by griddle.

Follow-up By
03/17/2025

MINOR:

2) Cold holding insert by fryer measured to have:

-Shrimp at 45F

-Fish at 46F

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

[COS] Per operator entire line was being restocked in the last 30 minutes after lunch rush. Eggs, shrimp, and fish were placed in ice bath to maintain temperature.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Side walk in cooler measured to have:

-Mole at 90F

-Black beans at 118F

Per label beans and mole were made about 4 hours prior. Beans and mole were in deep containers.

Follow-up By
03/17/2025

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Mole and black beans were VC&D.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink by upright dishwasher observed to be missing soap and water valve observed to be turned off. Other handwash sinks were nearby at beverage area and kitchen area[CA] Keep all handwash sinks fully stocked and functional all the 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: 1) Tongs observed to be stored with handle in direct contact with food in drawers by cookline.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2) Scoop observed to be stored in front of handwash sink at bar. [CA] Store equipment away from sources of contamination.

Performance-Based Inspection Questions

N/A

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Measured Observations

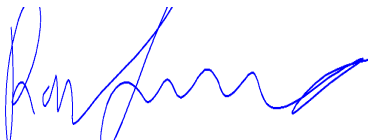
Item	Location	Measurement	Comments
Salad dressing	Prep cooler by entry to cookline	40.00 Fahrenheit	
Roasted corn	Prep cooler near middle of cookline	40.00 Fahrenheit	
Watermelon purree	Bar under the counter cooler	40.00 Fahrenheit	
Raw shrimp	Cold holding insert by fryer	46.00 Fahrenheit	
Crema	Kitchen walk in cooler	38.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Cut melon	Side walk in cooler	40.00 Fahrenheit	
Mole	Side walk in cooler	90.00 Fahrenheit	
Warm water	3-comp sink	100.00 Fahrenheit	
Cut tomatoes	Prep cooler by entry to cookline	41.00 Fahrenheit	
Rinse cycle	bar under the counter dishwahser	160.00 Fahrenheit	
Crab filling	Side walk in cooler	68.00 Fahrenheit	Per label filling was cooked about 1 hour prior
Potato filling	Counter top (in prep)	72.00 Fahrenheit	Per label potatoes were pulled about 1.25 hours prior.
Pulled pork	Hot holding insert	159.00 Fahrenheit	
Hot water	handwash sink	120.00 Fahrenheit	
Black beans	Side walk in cooler	118.00 Fahrenheit	
Cooked beef	Kitchen walk in cooler	39.00 Fahrenheit	
Cheese flautas	Drawers under grill	40.00 Fahrenheit	
Rice	Hot holding insert	142.00 Fahrenheit	
Raw fish	Cold holding insert by fryer	45.00 Fahrenheit	
cooked chicken	Kitchen walk in cooler	39.00 Fahrenheit	
Pulled chicken	Hot holding insert	154.00 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 **3/26/2025**. 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: Raquel Lavorico
PIC
Signed On: March 12, 2025