

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 FA0285302 - LUPITA'S TAQUERIA & PANADERIA		Site Address 2341 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 06/26/2025		Placard Color & Score GREEN 67		
Program PR0427778 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name J&M FOODS, INC.		Inspection Time 14:40 - 16:40			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LIESA HERNANDEZ				FSC JOANNA HERNANDEZ 6-26-26

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	X			S
K07	Proper hot and cold holding temperatures			X				S
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		S
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	X	
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	X	
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	X	
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	X	
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

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

Inspector Observations: *FOUND THE FOLLOWING FOOD BEING IMPROPERLY COOLED: STEW 123F, CHICKEN SOUP 123F, COOKED POTATOES 77F, MEXICAN RICE 86F, BEEF TONGUE 120F. [CA] AFTER HEATING OR HOT HOLDING, COOL FOODS USING APPROVED CONTAINERS WHICH FACILITATE HEAT TRANSFER SUCH AS METAL AND DO NOT COVER TO ALLOW FOR RAPID COOLING. COOL POTENTIALLY HAZARDOUS FOOD RAPIDLY FROM 135F TO 70F WITHIN 2 HOURS AND FROM 7-F TO 41F 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 AS NEEDED TO EVENLY COOL.*

Minor Violations

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

Inspector Observations: *FOUND A COUPLE OF TRAYS INSIDE THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS*

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

Inspector Observations: *FOUND THE MEAT IN TRAYS THAWING AT 49F. [CA] COLD FOOD MUST BE KEPT AT 41F OR BELOW.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *FOUND WASTE WATER INSIDE THE MOP BUCKET. [CA] DISCARD THE WASTE WATER IN THE SANITARY SEWER.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *FOUND MEAT BEING THAWED AT ROOM TEMPERATURE IN TRAYS IN THE KITCHEN. CA] FROZEN POTENTIALLY HAZARDOUS FOOD SHALL ONLY BE THAWED IN ONE OF THE FOLLOWING WAYS: 1) UNDER REFRIGERATION THAT MAINTAINS THE FOOD TEMPERATURE AT 41°F OR BELOW, 2) COMPLETELY SUBMERGED UNDER POTABLE RUNNING WATER FOR A PERIOD NOT TO EXCEED TWO HOURS AT A WATER TEMPERATURE OF 70°F OR BELOW, AND WITH SUFFICIENT WATER VELOCITY TO AGITATE AND FLUSH OFF LOOSE PARTICLES INTO THE SINK DRAIN, 3) IN A MICROWAVE OVEN, IF IMMEDIATELY FOLLOWED BY IMMEDIATE PREPARATION, 4) AS A PART OF A COOKING PROCESS.*

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: *FOUND A COUPLE OF LARGE OPEN BAGS OF FLOUR ON THE SHELVES. [CA] ONCE OPENED, STORE ITS CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.*

FOUND SEVERAL FOODS (SHREDDED CABBAGE, SOUPS, POZOLE AND SAUCES) STORED IN THE WALK IN COOLER WITHOUT A COVER. [CA] COVER FOOD.

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

Inspector Observations: *FOUND A SAC WITH MASECA STORED ON THE FLOOR IN THE BAKERY SECTION. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: FOUND DUST ON THE FAN COVERS IN THE WALK IN COOLER FOR THE RESTAURANT SIDE. [CA] CLEAN THE FAN COVERS MORE OFTEN.

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

Inspector Observations: FOUND A NON WORKING LIGHT AT THE HOOD. [CA] PROVIDE WORKING LIGHTS.

FOUND THE VENTILATION SYSTEM NOT WORKING IN THE RESTROOM. [CA] PROVIDE VENTILATION FOR THE RESTROOM.

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

Inspector Observations: FOUND A FEW WIPING CLOTHS STORED ON THE FOOD PREP COUNTERS. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: FOUND A JACKET STORED ON TOP OF SODA BOTTLES/CANS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND SOME SPIDER WEBS ON THE CEILING BY THE BACK DOOR. [CA] CLEAN THE WALLS MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
MILK	FRONT GLASS DOOR	32.00 Fahrenheit	
	REFRIGERATOR		
BEEF TONGUE	FOOD COUNTER	120.00 Fahrenheit	
RICE	FOOD COUNTER	86.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
MOLE	REHEATING TEMP	193.00 Fahrenheit	
PASTRIES	WALK IN COOLER BAKERY	40.00 Fahrenheit	
MEAT	THAWING	49.00 Fahrenheit	
PICO DE GALLO	WALK IN COOLER	36.00 Fahrenheit	
MEAT	REACH IN REFRIGERATOR	35.00 Fahrenheit	
POZOLE	WALK IN COOLER	37.00 Fahrenheit	
CHICKEN	WALK IN COOLER	35.00 Fahrenheit	
CHICKEN SOUP	FOOD COUNTER	123.00 Fahrenheit	
FLAN	FRONT GLASS DOOR	34.00 Fahrenheit	
	REFRIGERATOR		
POTATOES	FOOD COUNTER	77.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
COOKED CORN	WALK IN COOLER	35.00 Fahrenheit	
MEAT	WALK IN FREEZER	6.00 Fahrenheit	

Overall Comments:

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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 **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: LIESA HERNANDEZ
MANAGER

Signed On: June 26, 2025