

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 FA0207216 - THE NEW LOS MANGOS BAR AND GRILL	Site Address 1860 THE ALAMEDA ST, SAN JOSE, CA 95126	Inspection Date 08/30/2022
Program PR0300013 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TERRI LYNN WEEMAN	Inspection Time 15:15 - 16:15
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By GERARDO LOMELI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

There was no paper towel and soap supply on the bar's handwash sink.

[CA] Provide soap and paper towel supplies immediately. The person in charge refilled the supplies (COS).

Minor Violations

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

Inspector Observations: There is a spill from the grease trap located below the three compartment warewash sink.

[CA] Investigate the cause, and resolve the issue immediately.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Upright single door freezer	Back kitchen area	10.00 Fahrenheit	
Preparation fridge	Preparation area	41.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

Overall Comments:

Note: 1 This limited inspection is conducted for change of ownership. SR0869824

NEW OWNER: Terri Lynn Weeman

NEW FACILITY NAME: THE NEW LOS MANGOS BAR AND GRILL LLC

The applicant has completed the application for an Environmental Health Permit.

FP11 \$ 1227 Check # _____ Receipt# _____ Amount _____

Food safety certificate: Someone from the facility must take a food safety certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must get a food handler card within a month of hire.

Permit issued and valid: This report serves as a temporary permit until the official permit is mailed to the facility. Post permit in public view.

***Structural Review inspection conducted on 09/30/2022.**

Food safety certificate: The manager is going to take the food safety certificate. All employees engaged in food preparation, service, and storage, and who do not have a food safety certificate must get a food handler card within a month of hire,

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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 **9/13/2022**. 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: Gerardo Lomeli
Manager
Signed On: August 30, 2022