

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 FA0230835 - RESTORANT ANTOJITOS Y PUPUSERIA LOLITA	Site Address 414 E WILLIAM ST A, SAN JOSE, CA 95112	Inspection Date 05/12/2026
Program PR0330927 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOHANNA ELIZABETH PASC	Inspection Time 15:35 - 16:35
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By DANIEL

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

A pot of refried beans measured at 115F. Per cook, it had been removed from the stove about 30 minutes prior.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] Bans were reheated to 165F.

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

Inspector Observations:

Rice was found cooling in the walk in cooler. Rice was measured at 60F at around 4 pm. Rice was in a large metal pot with the lid on. Per chef, the rice was cooked last night at 9 pm, moved to the MFF for hot holding, moved back to the restaurant and left on the prep table over night. Per chef, they came in at 8 am and moved it into the walk in cooler.

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

[COS] Rice was discarded.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Staff were observed skipping the sanitizing step of warewashing.

[CA] All food contact surfaces of utensils and equipment shall be clean and sanitized.

[COS] A chlorine solution was made and dishes were sanitized.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

No food handler cards for staff were available.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

OFFICIAL INSPECTION REPORT

Facility FA0230835 - RESTORANT ANTOJITOS Y PUPUSERIA LOLITA	Site Address 414 E WILLIAM ST A, SAN JOSE, CA 95112	Inspection Date 05/12/2026
Program PR0330927 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOHANNA ELIZABETH PASCACIO BARRAZA	Inspection Time 15:35 - 16:35

Inspector Observations:

1. Staff were observed rinsing their hands in the first compartment of the three compartment sink.

2. Staff were observed dropping a piece of bread on the floor, pick it up, and attempt to make food without first washing their hands.

[CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

[COS] 1. EH Inspector instructed staff to wash their hands at the dedicated handwash sink.

[COS] 2. EH Inspector instructed staff to cease food preparation and wash hands.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Notes:

- A limited inspection was done in conjunction with a Foodborne Illness Investigation at the adjacent MFF. CO0159647.

- This is the first inspection after a change of ownership in January 2026.

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 5/26/2026. 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: Daniel Moreno
Manager
Signed On: May 12, 2026