

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 FA0258830 - TOSTADAS		Site Address 304 E SANTA CLARA ST A, SAN JOSE, CA 95113		Inspection Date 05/13/2025		Placard Color & Score YELLOW 76		
Program PR0379109 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GARCIA, ALEXANDER		Inspection Time 10:40 - 12:15			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MAYRA				FSC

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						S
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures		X		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		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	X	
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		
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:

1. In the kitchen area, at the right flat grill, fully cooked bacon and par cooked bacon were found commingled. Par cooked bacon measured at 100°F. Per cook, they cooked it around 30 minutes prior.

Follow-up By
05/16/2025

2. In the prep area, at the undercounter cooler by the coffee station, milk measured at 52°F. Internal ambient temperature of the unit measured at 61°F. No other PHFs in the unit.

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

[COS] 1. All the bacon was reheated/cooked to 165°F.

[COS] 2. The milk was moved to the walk in cooler. Temperature setting of the unit was adjusted.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

In the kitchen area, at the steam table, various PHFs were found at less than 135°F. Rice (80°F), Beans (105°F), Carnitas (82°F), Chile Verde (100°F).

Follow-up By
05/16/2025

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[COS] Cook reheated all the foods to 165°F at time of the inspection.

Minor Violations

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

Inspector Observations:

In the men's restroom the paper towel dispenser was out of paper towels. A roll of paper towels was available for use out of the dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Manager restocked the dispenser at time of the inspection.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

The menu does not disclose some food items that come raw or undercooked such as eggs and the ribeye steak.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

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:

Facility lacks testing materials for their choice of sanitizer at the three compartment sinks, quaternary ammonia.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Bacon	Flat Grill	90.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Flautas	Prep Cooler - Bottom (Right)	45.00 Fahrenheit	Per Manager, arrived from the Campbell location about 20 minutes prior.
Chicken - Raw	Drawer Cooler	39.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler - Top Insert (Right)	40.00 Fahrenheit	
Rice	Steam Table	80.00 Fahrenheit	
Beans	Steam Table	105.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Milk	Undercounter Cooler	52.00 Fahrenheit	
Shrimp - Raw	Drawer Cooler	39.00 Fahrenheit	
Chile Verde	Steam Table	100.00 Fahrenheit	
Pico de Gallo	Prep Cooler - Top Insert (Left)	40.00 Fahrenheit	
Carnitas	Steam Table	82.00 Fahrenheit	
Beer	Undercounter Cooler - Bar	33.00 Fahrenheit	
Flautas	Walk in Cooler	43.00 Fahrenheit	Per Manager, arrived from the Campbell location about 20 minutes prior.
Quaternary Ammonia - Sanitizer	Three Compartment Sink Dispenser	300.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	

Overall Comments:

Notes:

- Ensure to post the Environmental Health Permit once received.
- Ensure to obtain a Food Safety Certificate within 60 days of permit issuance. Ensure to have employees obtain food handler cards within 30 days of hiring.
- Discussed transportation methods of bringing cooled cooked foods from their Campbell location. Provided food safety guidelines during transport handout.
- Discussed use of reduced oxygen packaging (vacuum sealing) with manager. Provide a copy of the HACCP plan approved by the California Department of Public Health or provide SOPs that operate within the exemptions.
- Provided hand wash reminder, hot and cold holding, proper storage, and dish washing procedure stickers.

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 **5/27/2025**. 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: Rolando Campos
Manager

Signed On: May 13, 2025