OFFICIAL INSPECTION REPORT

Owner Name: FERNANDEZ, ANTONIO
Facility Name: LA MEXICANA
Site Address: 1170 E WILLIAM ST, SAN JOSE, CA 95116
Program: PR0307798 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 2 - FP10
Facility ID: FA0205698
Inspection Date: 07/09/2018
Inspection Time: 10:30-11:10

Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: Measured cooked tamales on cook line at 93F. [CA] All potentially hazardous foods such as tamales must be kept at 135F or above if being hot held. [COS] Tamales will be used or discarded after four hours and per owner (Dora) will be hot held in the future.
Corrected on 07/05/2018

K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5
Inspector Observations: Numerous mouse droppings observed on shelves under display case and two dead mice on trap were seen under two door reach in. [CA] Facility must be kept free of rodents and other vermin. [COS] Mice were discarded and surfaces were cleaned and sanitized with bleach.
Corrected on 07/05/2018

Minor Risk Factors and Interventions Violations:
N/A

Good Retail Practices Violations:
N/A

Performance Based Inspection Questions:
N/A

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tamales</td>
<td>Hot holding (cook line)</td>
<td>136.00 Fahrenheit</td>
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Overall Comments:

A follow up inspection was conducted on 7/9/18 to review violations observed on 7/5/18. With regards to the two major violations, the following was observed:

7M-tamales are now being properly hot held, measured temperatures of 136-142F.
23M-no evidence of rodent infestation was observed. A few old droppings were seen on shelves under the bakery item display case. PIC was instructed to clean and sanitize.

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 7/23/2018. 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.
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Inspection Date: 07/09/2018
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Owner Name: FERNANDEZ, ANTONIO
Owner: Dora Fernandez
Received By: Dora Fernandez
Signed On: July 09, 2018

Legend:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge