## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Owner Name:</th>
<th>FERNANDEZ, ANTONIO</th>
<th>Facility ID:</th>
<th>FA0205698</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Name:</td>
<td>LA MEXICANA</td>
<td>Inspection Date:</td>
<td>07/05/2018</td>
</tr>
<tr>
<td>Site Address:</td>
<td>1170 E WILLIAM ST, SAN JOSE, CA 95116</td>
<td>Inspection Time:</td>
<td>09:30-11:00</td>
</tr>
<tr>
<td>Program:</td>
<td>PR0307798 - FOOD PREP / FOOD SVC OP</td>
<td>0-5 EMPLOYEES RC 2 - FP10</td>
<td></td>
</tr>
</tbody>
</table>

### Inspected By: DONALD COPELAND  
Inspection Type: ROUTINE INSPECTION  
Consent to Inspect Granted By: PAMELA

### 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.

- **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.

### Minor Risk Factors and Interventions Violations:

No minor violations were observed during this inspection.

### Good Retail Practices Violations:

- **K27 - 2 Points - Food not separated and unprotected** - Applicable Section(s): 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)
  
  **Inspector Observations:** Raw meat is stored next to ready to eat foods in walk in. [CA] Store potentially hazardous foods such as raw meat below and away from ready to eat foods.

- **K32 - 2 Points - Food improperly labeled & not honestly presented** - Applicable Section(s): 114087, 114089, 114089.1(a, b), 114090, 114093.1
  
  **Inspector Observations:** REPEAT VIOLATION: No labels on self-service food items (juices, gelatin desserts). [CA] Food items offered for self-service must bear a label stating the ingredients, net weight, and name and address of manufacturer.

- **K33 - 2 Points - Nonfood contact surfaces not clean** - Applicable Section(s): 114115(c)
  
  **Inspector Observations:** Shelves under bakery display case have accumulation of dirt and mouse droppings; single door cooler have accumulated dirt and debris on handles and doors. [CA] Clean and SANITIZE shelves and coolers.

- **K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean** - Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272
  
  **Inspector Observations:** Dirt and food debris accumulation on floors in mixing and baking areas. [CA] Clean floors to prevent the attraction of mice and other vermin.

### Performance Based Inspection Questions:

N/A

### Measured Observations:
### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot water</td>
<td>3 compartment sink</td>
<td>120.00°F</td>
<td></td>
</tr>
<tr>
<td>Cut tomatoes</td>
<td>Cold prep unit</td>
<td>38.00°F</td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>Single door beverage cooler</td>
<td>40.00°F</td>
<td></td>
</tr>
<tr>
<td>Cooked beans</td>
<td>Hot holding</td>
<td>145.00°F</td>
<td></td>
</tr>
<tr>
<td>Warm water</td>
<td>Handwash sink</td>
<td>100.00°F</td>
<td></td>
</tr>
<tr>
<td>Raw meat</td>
<td>Walk in cooler</td>
<td>22.00°F</td>
<td></td>
</tr>
</tbody>
</table>

**Overall Comments:**

*Food Safety Certificate:*

Dora Fernandez  
Prometric Cert #1915467  
Exp: 8/5/21

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 7/19/2018. 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.

**Legend:**

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

**Received By:** Pamela Tellez  
Manager  
**Signed On:** July 05, 2018