

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 FA0206993 - TACOS AL CARBON B&G INC. | | Site Address 1733 STORY RD, SAN JOSE, CA 95122 | | Inspection Date 01/13/2026 | |
| Program PR0302883 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name TACOS AL CARBON B&G INC | | Inspection Time 12:00 - 13:25 |
| Inspected By JENNIE PENALOZA | | Inspection Type ROUTINE INSPECTION | | Consent By JANET MARTINEZ | |
| FSC Not Available | | | | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 80 |

| 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 | | | | | | |
| 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 | | | | | | |
| K07 Proper hot and cold holding temperatures | X | | | | | | S |
| 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 | | | | | | S |
| 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 | 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 | X | |
| 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 | X | |
| K34 Warewash facilities: installed/maintained; test strips | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | |
| K36 Equipment, utensils, linens: Proper storage and use | X | |
| 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 | X | |
| 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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety certificate and food handler cards for some employees are not provided.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

[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.

Food Safety Manager certificate class may be taken on the following websites:

- 1. Premier Food Safety: <https://www.premierfoodsafety.com/food-manager-certification/california>**
- 2. Learn 2 Serve: <https://www.360training.com/learn2serve/food-safety-manager/California>**
- 3. Serve Safe Manager: <https://www.servsafe.com/ServSafe-Manager>**

K14 - 3 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: Kitchen and bar dish machine measured 0.0 ppm chlorine; 2 cycles ran each. PIC called technician during inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Sanitize at 3 comp sink using 100 ppm chlorine.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock is present, shellstock tags are not attached to the container they are received until empty but tags are available onsite.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[COS] Tag was placed with container.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1 dead cockroach observed on sticky trap in bar; no evidence of live cockroach activity observed in facility.

[CA] Remove dead cockroach and clean and sanitizer area.

Continue with professional pest control service to monitor for vermin.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw chicken and raw fish are stored on shelf above whole lemons and oranges.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Raw chicken and raw fish were relocated below the produce.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: Dust accumulation observed on walk-in cooler fans.

[CA] Maintain fan covers clean to prevent contamination of food.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Several knives are stored between two prep tables in the front cook-line area; 3 knives area stored between the bar dish machine and hand sink in the bar.

**[CA] Properly store utensils and equipment in a clean and sanitary manner.
Discontinue storing knives between equipment to prevent cross contamination.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. Several broken/missing floor tiles observed throughout kitchen.

[CA] Repair tiles.

2. Grease accumulation observed on floor under cook-line.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|----------------------|----------------------------|--------------------|--|
| raw beef | bottom refrigerated drawer | 38.00 Fahrenheit | raw chicken - 39F precooked carne asada - 39F |
| water | hand sink bar | 100.00 Fahrenheit | |
| water | 3 comp sink | 136.00 Fahrenheit | |
| sanitizer | kitchen dish machine | 0.00 PPM | |
| diced tomaotes | top well | 40.00 Fahrenheit | cooked potatoes - 35F |
| birria | Stove top | 159.00 Fahrenheit | |
| reheated carne asada | plate | 170.00 Fahrenheit | |
| water | restroom | 100.00 Fahrenheit | |
| cooked shrimp | prep table | 38.00 Fahrenheit | cooked octopus - 38F |
| raw fish | walk-in cooler | 39.00 Fahrenheit | cooked chicken - 40F diced tomatoes - 40F seafood soup - 38F |
| shredded cheese | top refrigerated drawer | 41.00 Fahrenheit | sausage - 41F |
| sanitizer | bar dish machine | 0.00 PPM | |

Overall Comments:

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 **1/27/2026**. 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.

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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: Janet Martinez
Employee

Signed On: January 13, 2026