

# 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

|   |  |   |   |                                       |   |  |  |  |
|---|--|---|---|---------------------------------------|---|--|--|--|
| <b>Facility</b><br>FA0210005 - LAS CAZUELAS TAQUERIA                            |  | <b>Site Address</b><br>55 RACE ST, SAN JOSE, CA 95126 |   | <b>Inspection Date</b><br>06/20/2025  |   | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>79</b> </div> |  |  |
| <b>Program</b><br>PR0301438 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |   | <b>Owner Name</b><br>LAS CAZUELAS BAR & GRILL |                                       | <b>Inspection Time</b><br>09:15 - 11:00 |  |  |  |
| <b>Inspected By</b><br>LAWRENCE DODSON  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION          |   | <b>Consent By</b><br>PAULINA BERMUDEZ |   |  |  | <b>FSC</b> Graciela Armas<br>1/19/2026 |

  

| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | 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     |        |     |     |     |
| 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  | X   |     |
| K28                   | Fruits and vegetables washed  |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| 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                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| 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 | X   |     |
| 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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| Program<br>PR0301438 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>LAS CAZUELAS BAR & GRILL CORP    | Inspection Time<br>09:15 - 11:00 |
| 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: Raw beef held in drawer refrigerator measured >41F,<135F,<2hrs.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.[SA] Per PIC, PHF held for <2hrs. PHF was moved to walk in refrigerator for rapid cooling.**

### Minor Violations

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Reheating of pork observed in steam table. [CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.**

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: Temporary beverage service area set up on the outside patio.**

**[CA] Food preparation shall be conducted within an approved fully enclosed food facility.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Boxed food stored directly on the floor in kitchen.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Ambient temperature of drawer refrigerator and standing refrigerator measured above 41F.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Do not use these refrigerators for storage of PHF until repaired/replaced.**

**Cardboard used to line shelves in dry storage room.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**Plastic shopping/grocery/ "to-go"/garbage bags used in direct contact with food (such as shopping bag to store raw meats)**

**[CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards.**

**Standing refrigerator added to outside storage shed.**

**[CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards.**

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: Scoop in bulk food container lacks a handle.[CA] Use scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

|                            |
|----------------------------|
| Follow-up By<br>06/27/2025 |
|----------------------------|

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**Inspector Observations:** *Employee personal effects found stored on preparation table.*

**[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.**

**Unused equipment (fryer) found stored at rear of facility.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                    | Location                 | Measurement       | Comments                                 |
|-------------------------|--------------------------|-------------------|--|
| cooked pork             | steam table              | 52.00 Fahrenheit  | reheated to 165F for hot holding at 135F |
| black beans             | steam table              | 168.00 Fahrenheit |  |
| cooked rice             | standing refrigerator    | 41.00 Fahrenheit  |  |
| raw beef                | walk-in refrigerator     | 37.00 Fahrenheit  |  |
| raw beef                | drawer refrigerator      | 53.00 Fahrenheit  |  |
| sanitizer concentration | 3 compartment sink       | 200.00 PPM        | quaternary ammonium                      |
| taquitos                | preparation refrigerator | 34.00 Fahrenheit  |  |
| water                   | hand wash sink           | 100.00 Fahrenheit |  |
| standing refrigerator   | shed                     | 47.00 Fahrenheit  |  |
| cooked beef             | griddle                  | 183.00 Fahrenheit |  |
| water                   | food preparation sink    | 149.00 Fahrenheit |  |
| drawer refrigerator     | cook line                | 47.00 Fahrenheit  |  |

## 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 **7/4/2025**. 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: Paulina Bermudez  
pic  
Signed On: June 20, 2025