

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 FA0250365 - LOS TACOS DE MI TIERRA	Site Address 1150 MC GINNESS AV B, SAN JOSE, CA 95127	Inspection Date 02/06/2026
Program PR0360710 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LOS TACOS DE MI TIERRA IN	Inspection Time 14:00 - 15:00
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By MARISOL MONTAVAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: There is no handwash station in the front preparation area.

[CA] Please install a handwash station in the front preparation area. Plan and specification must be submitted to our office's plancheck division via email at dehplancheck@deh.sccgov.org or in person in the address written on the top left corner of this report form.

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

Inspector Observations: The exhaust vent cover for one of the restroom is detached from the ceiling.

[CA] To prevent vermin infestation and for proper functioning of the exhaust fan, please seal the gap immediately.

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: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was no functional thermometer inside of the double door preparation fridge located in the cook line.

[CA] To monitor the ambient air temperature of the units, please install a functional thermometer on all refrigeration units.

There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] Provide an approved prob type thermometer and use it with regular calibration and sanitization.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: The drainpipe from the ice machine was immersed inside the floor sink.

[CA] To prevent possible contamination from backup of sewage, please provide at least one inch air gap between the floor sink and the drainpipes.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The ceiling panel above the cook line are misplaced.

[CA] To prevent vermin infestation, please seal the ceiling immediately.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Ambient air	Upright fridge	34.00 Fahrenheit	
Ambient air	Upright freezer	0.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Change of Ownership:

Note: 1. This limited/routine inspection is conducted for a change of ownership for SR0883473

NEW OWNER: Los TACOS DE MI TIERRA Inc

NEW FACILITY NAME: Los TACOS DE MI TIERRA

The applicant has completed the application for an Environmental Health Permit.

FP11 \$1,580.00: will be invoiced and mailed to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner's date.

Permit issued and valid: 03/01/26-- 02/28/2027. The permit will be deemed invalid if the permit fee is not paid in full within 30 days of the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be made within 10 days. Okay to operate as of today.

The official Environmental Health permit must post permits from a public view, and a copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must have valid food handler cards within 30 days of hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

***Structural Review inspection conducted on 2/6/2026.**

2. Prior to the installation of any new equipment, equipment layout plan and specification submittal is required to Plan Check. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impounding of the equipment. Any unapproved equipment will not be allowed for use.

Plan check consultation hours are Monday through Friday 7:30AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

3. Facility should notify district specialists should there be a change in the number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

4. Facility is recommended to have professional pest control services.

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 **2/20/2026**. 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.

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: Marisol Montavan

Owner

Signed On: February 06, 2026