

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 FA0230084 - LA JAIBA TAQUERIA		Site Address 10 E HAMILTON AV 100, CAMPBELL, CA 95008	Inspection Date 10/12/2026
Program PR0330091 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NICKOLAS SOLIS	Inspection Time 15:25 - 15:55
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By NICKOLAS	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/12/2026

K87 - - The operator of a temporary food facility must take steps to adequately hold potentially hazardous foods at appropriate temperatures. If ambient temperatures combined with the lack of proper equipment make it improbable that food can be held at appropriate

Inspector Observations: At the back prep area, thick chicharron and carnitas left out and measured at 77F and 69F respectively, both removed from temperature control more than 4 hours prior to measurement per Owner.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above.

[COS]: Both food items voluntarily discarded.

Minor Violations

Cited On: 10/12/2026

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

Inspector Observations: All doors propped open. No active delivery.

[CA]: Facility shall be fully enclosed.

Measured Observations

Item	Location	Measurement	Comments
imitation crab	prep line cooler	41.00 Fahrenheit	
pico de gallo	prep line cooler 2	39.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 10/08/26 regarding major violations for:

Proper hot and cold holding temperatures: see violation above

Food in good condition, safe, unadulterated: corrected

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 **10/26/2026**. 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

Nickolas Solis

Received By: Nickolas Solis
Owner
Signed On: October 12, 2026